

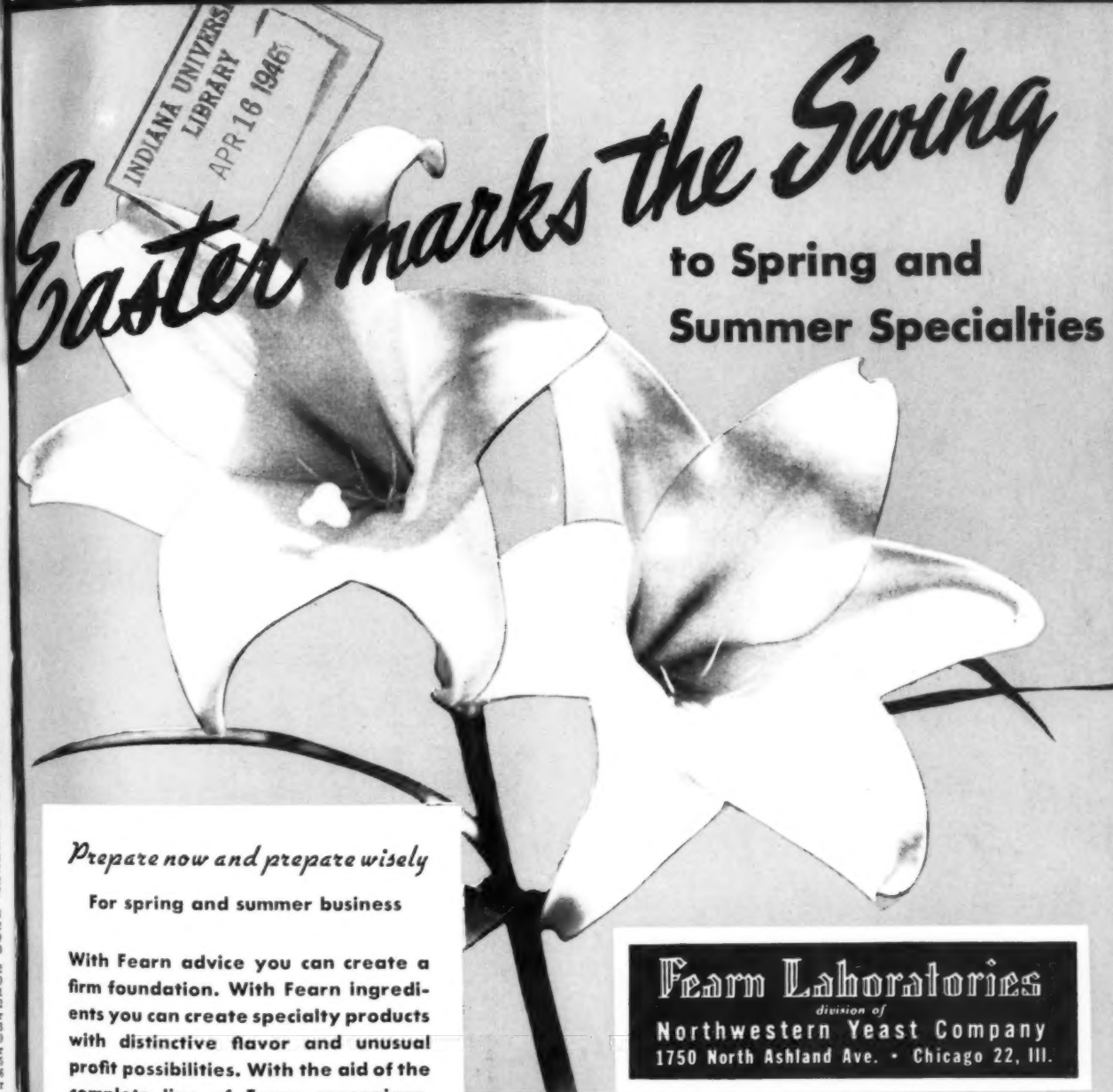
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THE NATIONAL

# PROVISIONER

APRIL 13 • 1946

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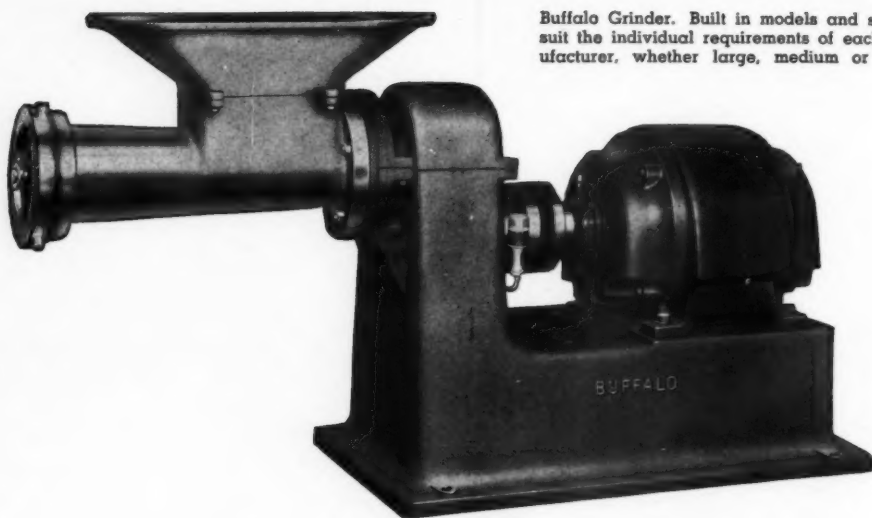
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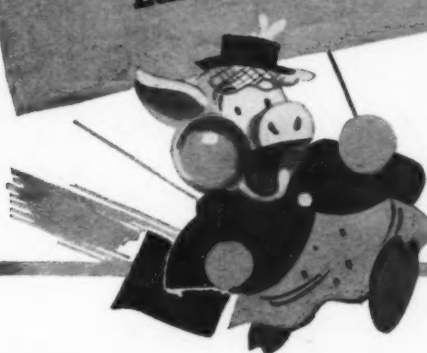


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# THE NATIONAL PROVISIONER

Volume 114

APRIL 13, 1946

Number 15

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The National Provisioner—April 13, 1946

Page 7



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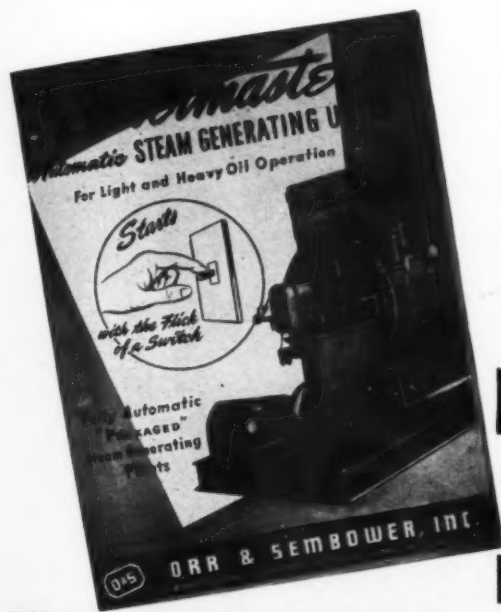
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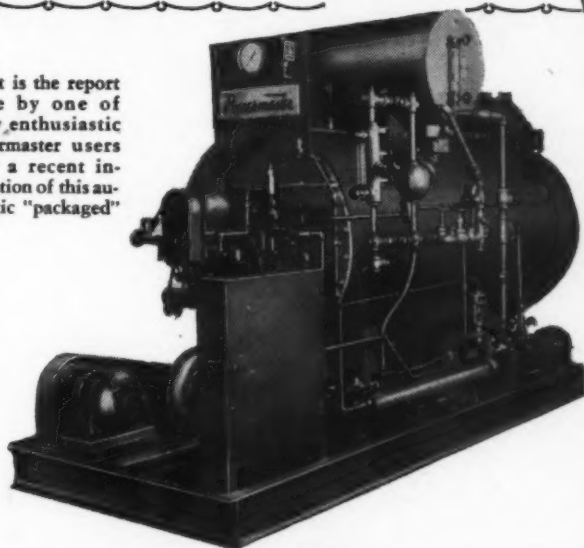
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## A. B. Maurer Is New President of NIMPA; Cook, Vice President

**A.** B. MAURER, Maurer-Neuer Corp., Kansas City, Mo., was elected president of the National Independent Meat Packers Association at the annual convention of the group which ended Friday evening. First vice president of the Association for 1946-47 will be George W. Cook, Louisville Provision Co., Louisville, Ky.

At its convention the group took a strong stand against the continuation of price controls and subsidies but devised a program to improve the situation of the industry in case the price control act is extended. The NIMPA board of directors came out strongly against any system of quota controls and adopted the following legislative policy.

If the situation in Washington makes it necessary the group will support the following program: (a) the slaughter of meat animals shall be limited to those slaughterers who were bona fide operators on December 7, 1941, and to such slaughterers as now have BAI inspection but with special provision for hardship cases. (b) Any quotas which may be in effect should be eliminated. (c) The Barkley-Bates amendment shall be further amended to insure reasonable profit margins to the slaughterers of each species as a group at the carcass or primary cut level, regardless of further processing, but with reasonable profit margins also for such processing. (d) Gradual elimination of subsidy with a corresponding roll up of prices.

Registration at the NIMPA convention amounted to over 1,000 on Thursday evening.

C. B. Heinemann was reelected executive secretary of the association and

(Continued on page 17.)

## Legislators, Retailers and Union Join Packers' Attack on Controls

**I**N A vigorous statement underscoring the testimony of numerous meat industry representatives before Congressional committees, Representative John W. Flannagan, chairman of the House agriculture committee, declared this week that meat price controls and subsidies should be terminated.

Comparing attempts to comply with OPA rules to a couple of games of chance—weight guessing and grade guessing—chairman Flannagan said that "the old liquor bootlegger was a piker compared to the bootlegger in meat." He asserted that large packers, independents, feedlot operators and producers have all testified that it is impossible to operate a legitimate business and remain in compliance with OPA rules.

The National Association of Retail Meat Dealers has taken a hand in the fight against meat price control and is distributing to its membership and other retailers material urging them to tell their customers that ending of price controls, which permit the black market to operate, is a sure way to end inflation in meat prices. The association declares that OPA is "directly responsible for the black market and the meat

shortage"; that consumers would benefit by buying meat over the counter at competitive prices and that termination of controls would not mean inflationary advances in prices.

"Bootlegging and black marketing are twin brothers," the Amalgamated Meat Cutters and Butcher Workmen of North America telegraphed President Truman, Secretary of Agriculture Anderson, Price Administrator Porter and Stabilization Administrator Bowles this week. The union said that "we are firmly convinced that present government regulations in the meat packing industry are unenforceable" and rapped the inconsistency of trying to maintain price control in some lines and not in others.

"We feel sincerely," said the union, "that if these restrictions were eliminated, the prices of meat to the consumer would within a very short time level off which would result in cheaper purchases of the product."

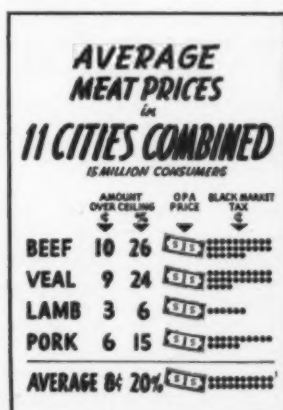
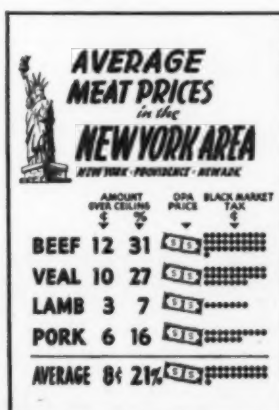
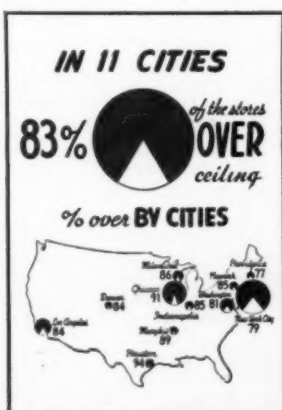
Meanwhile, the House banking and currency committee has approved the bill (HR 5270) to extend the price control act until June 30, 1947. The bill calls for the gradual reduction of subsidy operations, beginning not later than October 1; it also provides that upon the reduction or elimination of subsidies, the OPA administrator shall make corresponding increase in maximum prices to the extent that they are necessary. The measure would require the lifting of price controls on any item as soon as the supply equals the domestic demand.

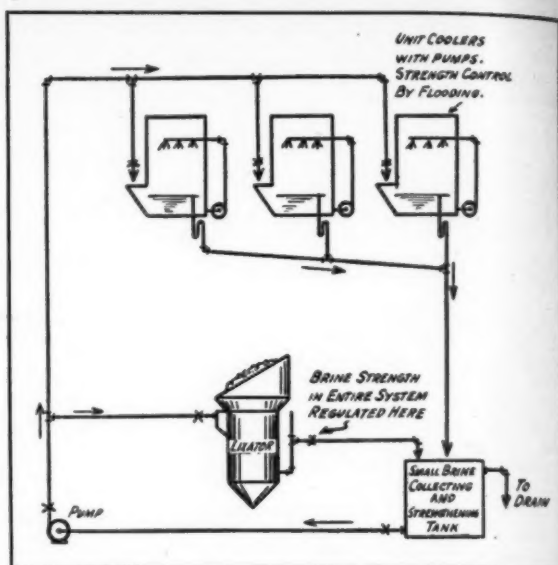
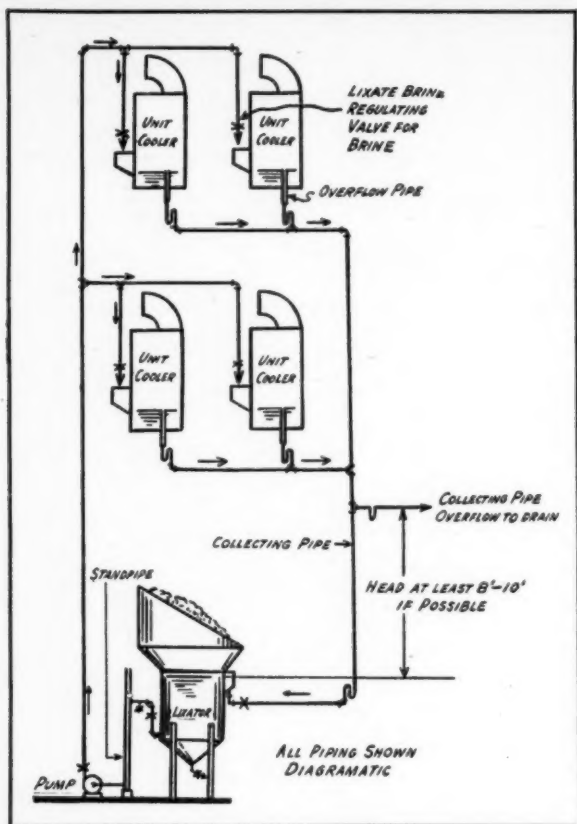
The Senate agriculture and forestry

(Continued on page 17.)

### THE MEAT BLACK MARKET

Four charts from a booklet published by the American Meat Institute, which are based on surveys by reliable independent research organizations, showing graphically the extent of the black market which is costing consumers millions of dollars daily. During the survey housewife shoppers went to 1,803 stores in 11 cities and bought meat.





VARIETY OF AGREEMENTS POSSIBLE  
FIGURE 1 (left) shows dissolver and piping hookup when saturated brine must be fed each unit; FIGURE 2 (above) shows small brine collecting and strengthening tank installed for use with dissolver. (Figures 2 and 3 reproduced from *Pork Operations*, 5th edition, courtesy American Meat Institute; other diagrams copyrighted by International Salt Co., Inc.)

By DALE W. KAUFMANN  
Chemical Engineer,  
International Salt Co., Inc.

## BRINE STRENGTH CONTROL AND FILTRATION

UNIT coolers are being installed in packing plants at an increasing rate. They are either supplementing or displacing the older spray deck systems in specific cases because of economy, efficiency, better refrigeration control in chill rooms and holding rooms and other reasons.

Although unit coolers use approximately the same amount of salt as spray decks, per unit of refrigeration, they offer extremely awkward and serious problems in salt distribution, maintenance and brine strength control. The dissolver is particularly successful in solving these problems.



KAUFMANN

A very widely experienced sales engineer for one of the largest unit cooler manufacturers was recently asked why his company was so enthusiastically recommending dissolvers. His reply was, "Because they remove all the objections to unit coolers. It makes them completely acceptable to the users."

A unit cooler may be likened to a miniature self-contained spray deck system enclosed in a single metal cabinet. There are many types, but this article is concerned only with those using brine, regardless of whether spray or cascade type, and whether equipped with individual brine circulating pumps or not.

If the moist air of packing plant chill rooms is drawn over dry pipe coils in unit coolers, the coils become coated with ice. Brine sprays or cascades therefore serve a double purpose. They keep the coils defrosted and they increase the surface area available for transfer of refrigeration. The brine absorbs water exactly as in the case of spray decks, and therefore salt or strengthening brine has to be added to keep up the strength of the operating brine in each unit cooler. There is, of course, a constant overflow, equal approximately to the volume of water absorbed.

Since the coils in the units use expansion of ammonia, or other refrigerant, to obtain chill room temperatures in the neighborhood of 32 degs.

to 38 degs. F., the brine often must be of approximate eutectic strength, say 88 degs S., to avoid freezing. Breweries, dairies and food processing plants use much weaker brines, ranging down to 40 degs. S., or even lower.

Refrigerating engineers plan to use as weak a brine as possible, other factors being equal. The stronger the brine, the more moisture is absorbed from the air, the more foodstuffs are dehydrated and the more salt is lost in the overflow. However, the weaker the brine, the greater the danger of freezing, the greater the possibility of unsatisfactory processing of the product and the greater the danger of not properly defrosting the coils, with attendant increase in refrigeration load. The two sets of factors must be balanced against each other when selecting the proper operating strength.

A plant may have one unit cooler or 50 or more units, depending on plant size and refrigeration requirements. Further, these units may be grouped in single rooms or in many rooms and on various floors. The locations of the units show endless variety.

The crudest possible type of salt distribution and of brine strength control is to periodically carry dry salt to each unit, throw it in the brine reservoir and let the brine displaced by water

### PART II OF A SERIES



absorption spill on the floor and drain to the sewer. This may not matter particularly with just one or two units, and in a few cases the expense of more elaborate methods may not be justified. However, when a number of units are involved, using a large amount of salt, various important problems arise.

### Salt Transportation

The very worst problem in connection with the average unit cooler installation is the transportation of salt to the various units. As already noted, a packer may have a large number of units, scattered throughout buildings six or eight stories high, and in widely diversified locations on each floor. Two men have to visit each unit at least twice each day to supply salt. This is a serious drain on manpower. Furthermore, it will be shown elsewhere that two brine restrengthenings per day are hopelessly inadequate from the standpoint of brine strength control.

A small plant has exactly the same problem as a large plant. The use of fewer unit coolers, within a closer radius, is more than counterbalanced by less availability and less flexibility of manpower.

In addition to the obvious man-hours consumed in actually distributing the salt, there are many indirect man-hour losses due to stoppage of other work, tie-up of aisles and elevators, etc.

The problem of maintenance ranks second only to that of salt distribution. A large packer may use two men an entire shift for cleaning spray nozzles, pumps, filter baskets, etc. The problem is proportionately as bad, or worse, in small plants.

Why does a brine circulating system need constant cleaning? It doesn't, if the brine is clean to start with, and if foreign material is not introduced into the system with the salt, or in other ways, and if rust or scale from the system itself is automatically removed as fast as formed.

Rock salt contains small amounts of insoluble material, and when the salt is fed directly into the unit cooler the brine cannot be kept entirely free from the insolubles.

Use of salt dissolving baskets or screens or filters is not a solution of the problem. The screens or filters blind with insolubles, and labor is wasted in cleaning them. Further, the finest insolubles are not caught, but escape into the brine, and this suspended material wears spray nozzle orifices, valve parts and pump parts.

Pump suction may be choked, or impellers blocked by wood slivers, string, paper and many foreign materials, leading to both pump and motor troubles.

Spray nozzles plug with many things, including sawdust. The latter gets into the unit coolers due to using the same shovel for both sawdust spreading and salt feeding, or due to occasionally leaning the salt shovel against the wall with its tip in the sawdust on the floor.

Gradual formation of rust and scale, which become suspended in the circulating brine, is another reason for nozzle plugging.

Use of evaporated salt does not solve any of these problems. Its apparent cleanliness is a snare and a delusion. Although it seldom contains insoluble material, its use cannot prevent extraneous materials such as sawdust and rust scale from entering the system.

If the salt is purchased in burlap, cotton or paper bags, then fibers, lint, paper fragments and pieces of stitching from the bags all enter the system and blind screens, plug nozzles and cause various other troubles. There is also the relative cost of evaporated salt to be considered. Furthermore, evaporated salt cakes badly in storage, and adds caking troubles to unit cooler troubles.

For these reasons unit cooler operators have invariably selected rock salt in preference to evaporated salt.

### Meat Shrinkage

When the brine is over-strength, the meat has excessive shrink and even the smallest fractional per cent excess shrink is extremely costly. The American Meat Institute has repeatedly advised that spray brines should be car-

ried at the lowest strength compatible with satisfactory meat processing. This means that spray brines must be carried at not only a low, but a definite and unfluctuating strength. As unit coolers are customarily operated, this is an extremely difficult thing to do.

Another important problem is that of salt waste. If a definite volume of water is absorbed by the circulating brine, a definite volume of brine must overflow to waste. The stronger this overflow brine, the greater the salt consumption. Operating at a needlessly high brine strength causes a surprisingly large excess salt consumption, as well as the excess shrink noted above. It is obvious that the brine should be held at a uniform, low strength from the salt waste standpoint, as well as for the other reasons already given.

In addition to salt waste in overflow, there is an additional loss due to spills on floors while transporting salt to the individual unit coolers, and while transferring it from the wheelbarrow or buggy into the coolers.

Far too often, inspection of a unit cooler will show the coils coated with ice, sometimes with one large mass entombing the entire coil system. The brine will be flowing over the ice mass in a few localized channels instead of

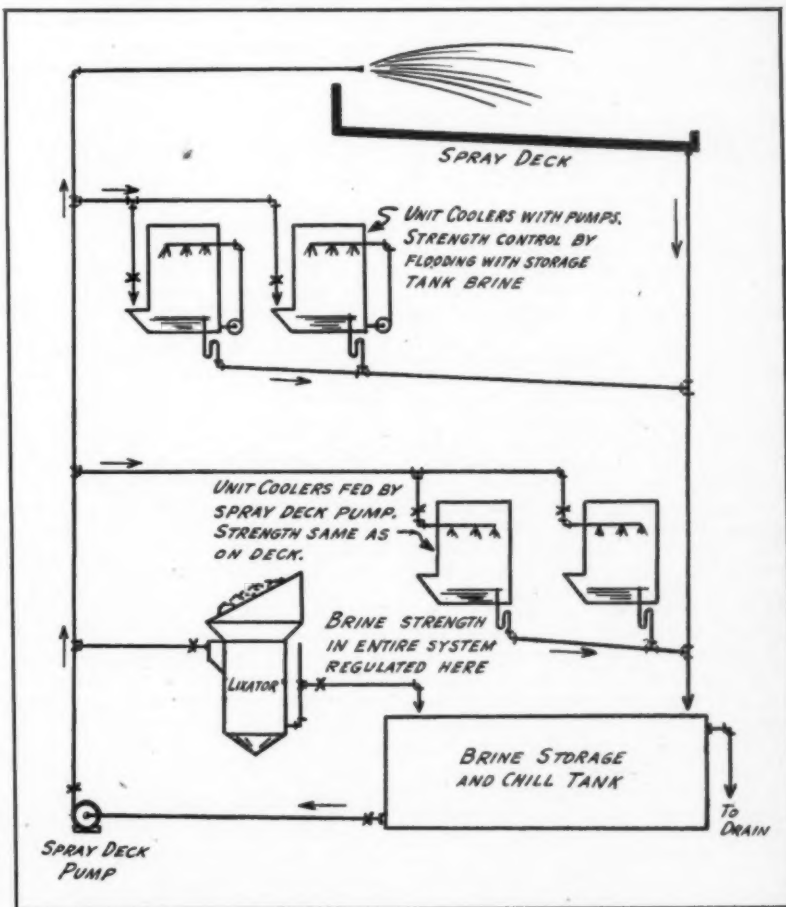


FIGURE 3: ARRANGEMENT FOR UNIT COOLERS AND SPRAY DECKS

uniformly over defrosted coils. The operator will frequently complain that such a unit cooler isn't quite large enough for the job.

This is a sorry type of operation. The trouble is usually either brine too weak to keep the coils defrosted, or poor brine distribution over the coils, or both. If the brine distribution is poor, it is very frequently because of plugged spray nozzles.

### Strength Control

Strength control is a major problem and the real root from which stem the problems of meat shrinkage, salt waste and refrigeration. If the brine strength is held low and uniform, the meat shrinkage, salt waste and excess refrigeration will all be held at the lowest possible figure.

Periodic addition of dry salt to each unit cooler results in wide fluctuation in the brine strength. Very few operators realize how great is the fluctuation, or how serious the consequences. The only sure way to control brine strength when adding dry salt is to have an operator stand at each unit cooler all day and continuously ladle the salt in with a teaspoon and continuously test the brine strength. This is hardly a practicable method, but the method of throwing in salt twice per shift, or even less often, is almost equally absurd. The reason the latter method is tolerated is only because the consequences are not always obvious.

Outlined above are the three major problems of distribution, maintenance and strength control, the latter being the basis of the corollary problems of excess shrinkage, excess salt loss and excess refrigeration load.

It is rather remarkable that the rock salt dissolver not only provides the perfect, 100 per cent solution to all these problems, but does it simply, easily and at a very low cost.

The dissolver was described in the preceding article and we will only say that it: 1) dissolves rock salt in unsaturated circulating brine, not water; 2) Filters out any dirt in this salt dissolution brine, and eventually all suspended dirt in the entire brine circulatory system; 3) Filters out the insoluble matter from rock salt, together with any foreign material which may enter with the salt; 4) Discharges fully saturated and crystal clear restrengthening brine into the system at a predetermined rate, and 5) permits salt distribution through piping, in the form of brine, rather than as dry salt.

The general principle of dissolver application to unit cooler installations is as follows:

Instead of attempting to distribute dry salt to each unit cooler, brine of the proper strength and clarity is piped to the brine reservoir in each unit from a central source. This introduces the question of regulating the brine strength in each individual unit, and also the question of handling the increased overflow.

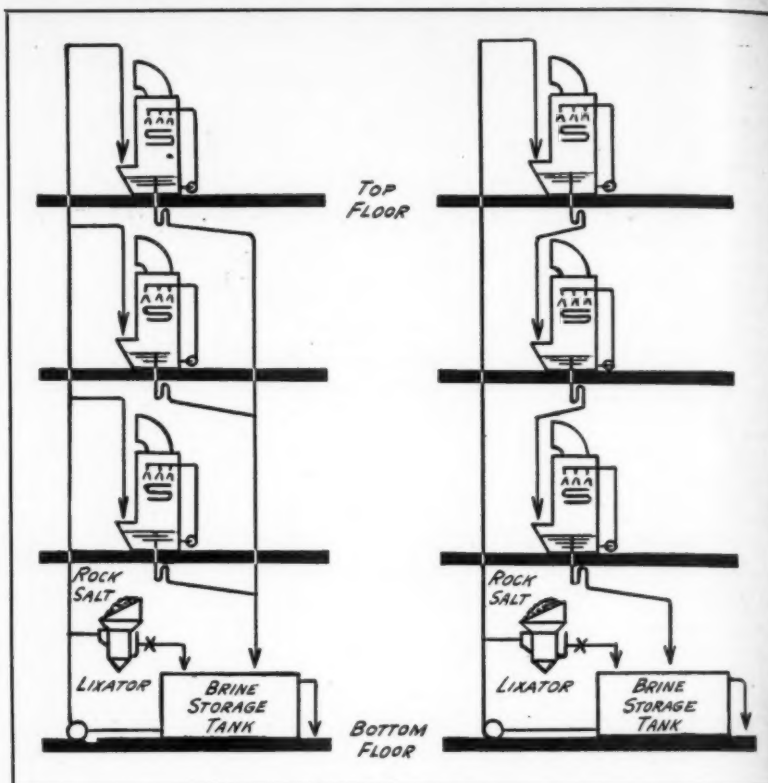


FIGURE 4: ORTHODOX AND IMPROVED SETUP (SEE PAGE 26)

Let us note here that the problem of regulating the brine strength cannot be easily solved by using saturated brine pumped to an individual regulating valve at each unit. With a pump delivering a constant head, regulation might seem to be easy. Regulation is indeed easy with spray decks, as there is an enormous volume of brine in the system, including the storage and chill tank. Water absorption and saturated brine addition cause very slow changes in such a system. With unit coolers, the amount of brine in each brine reservoir is very small, and water absorption and saturated brine feed can cause large fluctuations in each unit.

It is conceivable that a small number of unit coolers on a straight line, operating under identical conditions, and fed from a very large pipe—so large as to act as a reservoir with the same pressure throughout—could be operated by individual control valves at each unit. In general, this method of individual regulation is not recommended. Figure 1 shows the general arrangement of dissolver and piping when local conditions demand that saturated brine be fed to each unit.

The best method, and the one that has repeatedly proved successful in practice, is to avoid strength control at each individual unit and, instead, to strengthen the brine for all the units at a central brine storage tank and pump it into a feeder line to the units. The valve at each unit is opened wide enough so the unit operates under

"flooded" conditions with an excess of brine; i.e., a fairly large volume is constantly overflowing back to the central storage tank. The liquid level in each unit cooler brine reservoir is maintained constant by the usual overflow pipe, and the excess brine due to flooding merely overflows back to the central storage tank. Thus, the strength of the brine in the storage tank bears a close relation to, and controls, the strength in the unit coolers.

### Various Arrangements

Figure 2 shows an arrangement with a small brine collecting and strengthening tank installed for specific use with the dissolver. Figure 3 shows an arrangement for both unit coolers and spray decks, based on having a large brine storage and chill tank already installed for use with the spray deck. The essential difference between the two drawings is in the size of the brine tank. It may be small, if for use with unit coolers alone, although an existing tank of any size whatever may be used. A larger tank is of course compulsory with spray decks, but the tendency of modern practice is to somewhat decrease the size of this tank in any case.

The water absorbed by the various units overflows in the form of displaced brine from the central brine storage tank only, and not from the individual units. However, exceptions to this practice will be noted.

The brine in the central storage tank

(Continued on page 26.)

# SELF-SERVICE SPURS PREPACKAGING TREND

By L. B. STEELE

Manager, Advertising and Promotion  
Cellophane Division, E. I. du Pont de Nemours & Co.

**R**ETAIL store authorities divide consumer buying into two main divisions: planned purchases and impulse purchases. As the names signify, planned purchases are those the customer intends to buy before entering the store; impulse purchases are those decided on in the store.

While impulse buying has been recognized in principle by many, our organization was really a pioneer in measuring its extent. As early as 1934, these surveys started in grocery stores to determine what part of the purchases had been on impulse. The results showed three out of four shoppers had bought one or more products on impulse, and 24 per cent of the total items were bought in this manner.

Invariably, the reasons given by shoppers for these impulse purchases could be translated into, "I saw it, I bought it." The products therefore most certain to be bought on impulse were those on display—in sight.

In order to determine what effect the war may have had on impulse buying, our surveys in this direction have been resumed. One such survey conducted recently among 1,300 super market shoppers in seven different cities (Atlanta, Ga., Springfield, Mass., Yonkers, New York City, Cincinnati, Minneapolis and San Francisco) showed that 38 per cent of the products bought had been on impulse. In addition, 13 per cent of decisions of what brand to buy had been made at the time of purchase. This made 51 per cent of all purchases decided on in the store. Therefore, under strictly self-service operation, impulse buying jumps to very sizable figures.

It has been our experience that most executives in the consumer goods field

realized the presence of impulse buying but what they did not appreciate was its extent. The figures from the surveys will help clarify this point.

Impulse buying is likewise divided into two classes: reminder and suggestion. Reminder buying happens when the shopper sees a product displayed and remembers that the stock on hand at home is exhausted or at least running low. Suggestion buying occurs when the shopper sees a product on display and a use or need is visualized.

During the war, still another type of impulse buying developed: substitute purchases. The store would not have the product desired and as a result the shopper began to consider alternatives. This was very prevalent in the case of certain foods. A big factor in these decisions was products that were on display.

And so it can be summarized that insofar as shopping practices are concerned, they are not static but very fluid, very flexible and influenced definitely by factors at the point of sale. These factors may be the recommendation of retail sales people, by store signs, by the package or by the sight of the product itself. In the absence of the first two, the package or product carries the full burden.

With this analysis of consumer shopping before us, let us turn next to the part that self-service selling plays in the merchandising of consumer goods. Most people associate the term "self-service" primarily with the food super market and we have seen a remarkable development in that direction in the last 15 years.

A vexing bottleneck in the flow of traffic in the average self-service mar-



## EYE CATCHERS

Meat products of the type shown here lend themselves to prepackaging, chiefly because they are not highly perishable. Paper manufacturers and converters are now occupied with developing a wrapper that will adequately protect fresh meat cuts. They are also seeking to devise a package suitable for frozen meats to be sold self-service.

ket, particularly during rush hours, was the meat department. Here the consumer had to wait while meat was cut, priced, trimmed and packaged. Progressive retail organizations, sensing the need to make this department self-service like the rest of the store, have been experimenting in this direction.

However, the wartime shortage of proper display equipment, of required packaging materials, and in some cases necessary supplies of meat, have handicapped and postponed many of the plans. In those stores where prepackaged self-service meats have been tested, the reactions from the consumer have been very favorable. For instance, one survey showed 77 per cent preferred self-service meat for reasons such as "convenience, speed and opportunity to inspect thoroughly before buying."

Judging from this experimental work, many authorities believe we will see a considerable expansion in self-service operation of perishable foods in prepackaged form.

Self-service in the food field is by no means confined to the chain store super market. It is a factor in the smaller independent neighborhood store field. *Progressive Grocer* states in this connection, "Contrary to their early belief, independents are learning that self-service can be adopted just as successfully in country districts as in cities and in small stores as well as large stores." The surveys indicated the increase in profits made by the proper application of self-service have been substantial indeed for thousands of stores.

The secret seems to be in the higher sales per employee. One survey conducted by *Progressive Grocer* showed that in combination stores selling meat and groceries, sales per employee in self-service stores are 32 per cent higher than in regular counter service establishments.

In a recent survey conducted by our company among 27 wholesale grocers

(Continued on page 18.)

The growth of self-service markets may be hastening the day when many types of meats will be completely fabricated and packaged at the packing plant. L. B. Steele explores this interesting possibility in the accompanying article, which is based on an address before the packaging conference and exposition of the American Management Committee in Atlantic City last week, and explains the qualities the ideal package must possess to win consumer and retailer confidence.



MODEL No. 27

# THE *Townsend* SKINNING AND FLESHING MACHINE

**Amazing Performance  
ON  
HAMS • PICNICS • JOWLS**

**SHOULDERS • BELLIES • BACKS • HOCKS • FEET etc.**

Any pork cut can be skinned efficiently with the Townsend Skinning & Fleshing Machine. The speed of the machine is phenomenal. On picnics one operator, male or female, can keep five boners supplied—handling 350 to 480 picnics per hour. **INCREASE YIELD 4%.** On jowls and plates the trimming yield is increased from 4% to 9%, comparable performance on other cuts.

**GUARANTEE**—The Townsend Skinner and Flesher is completely guaranteed against defective workmanship and material. If for any reason the machine fails to function as advertised, it may be returned within thirty days for full credit.



PATENT APPLIED FOR

The Townsend Skinning and Fleshing Machine Model 27 requires only 30" by 30" floor space, stands 3' high and is powered by a one horse-power motor. The simplicity of design and rugged construction of the machine assures long life and trouble-free operation. Safe to operate and easy to clean.

**Place your order  
today**

## TOWNSEND ENGINEERING CO.

315 EAST SECOND ST. • DES MOINES 9, IOWA



## Attack Price Control

(Continued from page 11.)

committee this week heard testimony for and against the retention of meat price control.

"As the black market developed," he said, "newcomers by the hundreds not previously known in the meat business, but recognizing the possibility of fabulous black market profits, started slaughtering at numerous country points and around the central markets."

B. B. Trotter, in charge of the beef and cattle division of the Hunter Packing Co., East St. Louis, testified that more than 600 new non-inspected slaughterers, a large percentage of them undoubtedly operating in the black market, have entered the cattle killing business in the St. Louis area since December, 1945. The number of non-inspected slaughterers rose to 384 by December and now totals 984 within a radius of 150 to 175 miles of the National Stock Yards.

The non-inspected killers, he said, are now killing 30,000 to 40,000 cattle per week, or more than the total weekly receipts of the National Stock Yards.

### By-Products Wasted

"The economic loss is also great," he pointed out, "as the largest part of the offal is buried and nearly all fats, as well as other by-products, are a total loss. The hides are taken off by inexperienced butchers causing a great loss . . . the average loss of by-products per head of cattle being killed under these conditions would be \$4 per head."

Mr. Trotter estimated the fat wasted in the killing of 30,000 to 40,000 cattle by non-inspected slaughterers as being close to 500,000 lbs.—several times greater than the amount collected by housewives at the government's request. The tankage value lost that should and would be saved if killed by a government-inspected plant is great enough, he said, to make supplementary protein rations for many thousands of livestock.

"To keep in compliance," he asserted, "the legitimate packers' purchases have declined to the point that last week the total purchases of the three largest government inspected plants at National Stock Yards, with a combined 40-hour capacity of approximately 12,000 cattle, was less than 1,000—about 8 per cent of 40-hour capacity and all that could be purchased within OPA compliance figures."

The House agriculture committee last weekend heard Secretary of Agriculture Anderson and Arvil Erikson, head of the Meat Branch of OPA, admit that the subsidy program increases demand and keeps the pressure on price ceilings. Both also told the committee that MPR 574 is not working, that the black market situation is becoming rapidly worse and that new measures must be devised to channel beef cattle into the hands of legitimate and established slaughterers.

Although both the Secretary and the OPA spokesman refused to be specific about their plans for bringing the meat black market under control, the word "quotas" was mentioned several times. It is reported that OPA has asked the USDA for its approval of a plan of slaughter controls similar to those which were abandoned last September.

The continuation of price controls on livestock and meats was defended by Anderson and Erikson as being a necessary part of the economic stabilization program. Anderson said he fears that removal of controls on meat or other food commodities would upset recent strike settlements.

Both Anderson and Erikson agreed that the legitimate slaughterers are being forced to drastic reductions of cattle killing volume by their inability to buy livestock in compliance with maximum stabilization figures.

## BOWLES AUTHORIZES SUBSIDY TO OFFSET INCREASE IN WAGES

Stabilization Director Chester Bowles this week authorized payment of \$10,000,000 in additional subsidies to meat packers to "bridge a six-week gap during which wage increases could not be covered by subsequent price increases." A meat industry wage increase of 16¢ per hour became effective as of January 26, but price increases did not become effective until six weeks later.

Office of Economic Stabilization Directive 104 ordering the payment of the additional subsidies provides:

1: The RFC is directed to pay to any slaughterer who was eligible for and received the basic slaughter subsidy for the February and March accounting periods, an additional subsidy upon certification by the Secretary of Agriculture, to the RFC specifying the slaughterer to whom payment shall be made and the amount paid such slaughterer.

2: The subsidy shall be paid only to slaughterers who: (a) Carried on slaughtering operations from January 26 through March 10; and (b) Who, anticipating the payment of this special subsidy, have maintained normal production to the extent possible from February 26, to the date of filing of an application for this special subsidy; and (c) Who prior to April 25, or such later date as the Secretary of Agriculture may prescribe, have made increased wage payments to their employees for the period January 26 through March 10, pursuant to orders of the National Wage Stabilization Board, of February 15 and February 21, or General Pattern Approval No. 1, issued by the National Wage Stabilization Board on February 25; or the order of the Commissioner of Internal Revenue of February 28, entitled, "Salary Stabilization Meat Packing Industry"; or, (d) Who, on or after January 1, in anticipation of the general wage-scale increase approved by

the General Pattern Approval, made increased wage payments to their employees consistent with that Approval.

The amount of subsidy to be paid to the slaughterer shall be the amount necessary to recompense him for increased wage costs for the January 26 through March 10 period resulting from increased wage payments. In determining the amount to be paid, adjustment shall be made for the increased value of the slaughterer's inventory resulting from the increased maximum prices permitted by OPA, effective March 11 and March 14.

There will be included in the payment to each slaughterer an amount equal to the increased wage costs for the above-mentioned period of any subsidiaries engaged in the production, processing, or distribution of meat and meat products resulting from the increased wage payments, less the increased value of the inventories of such subsidiaries. Increased wage costs will be determined only with respect to employees engaged in the purchase of livestock and in the production, processing and distribution of meat and meat products, including supervisory employees and clerical employees, maintenance employees, and any other employees engaged in activities incident, in whole or in part, to the production, processing, and distribution of meat and meat products.

3: Applications for this additional subsidy shall be filed with the Secretary of Agriculture not later than May 25. The Secretary of Agriculture and the RFC are authorized to make the determinations required by the directive and to issue instructions, regulations, or orders.

## NIMPA Elects Officers

(Continued from page 11.)

Wilbur La Roe was reelected general counsel.

The 1946-47 officers include: F. E. Wernke, central division vice president; W. G. Mueller, midwest division vice president; J. A. Heinz, eastern division vice president; T. J. Yarbrough, southern division vice president; R. C. Banfield, southwestern division vice president, and Adolph Miller, western division vice president.

Number of directors was increased from the present 36 to nine from each division, or a total of 54. The board of directors approved a change in the by laws under which each of the six divisions is required to hold at least two divisional meetings each year.

## MORE BEEF BY DDT USE

Increasing 1946 beef production in Kansas by 84,000,000 lbs. could be accomplished by treating the 2,800,000 head of cattle in the state with DDT, Dr. E. G. Kelly, extension entomologist at Kansas State college claims.

## Prepackaging Trend

(Continued from page 15.)

serving 44,000 stores, it was found that 40 per cent of the stores are on either a complete or semi-self-service basis now. In addition, 28 per cent expect to convert to self-service partially or completely during the next two years. As with the super markets, many progressive smaller food merchants wax enthusiastic about the possibilities of self-service for meats when available in packaged form.

No discussion of self-service would be complete without a reference to vending machines. A substantial, and growing, volume of business in a wide va-

riety of items is going through this channel. These, too, are sales on impulse—sales via self-service. According to latest announcements, consumers will soon be able to buy even a hot dog sandwich, with the emphasis on the "hot," via vending machine.

This rapid panorama of different types of outlets serves to emphasize a number of things important to manufacturers of merchandise:

1: There is a universal planning among retailers to make a real objective of making extra sales to customers who come into the store.

2: This often takes the direction of adding supplementary lines ordinarily

sold in other types of stores. The customer once in the store is viewed as a logical prospect for whatever item fancy or need dictates—if that item is on display.

3: A maximum amount of open display is being provided for as the most direct route to this extra volume.

4: Packaged merchandise has been proved to lend itself to open display and self-service.

It is also appropriate to refer to a definite consumer desire that is being capitalized on in much of the self-service store planning. That is the preference for "one stop" shopping particularly prevalent with many consumers who shop by auto. This is resulting in studies of shopper's extra needs and the stocking of these products by stores who hope to cater to the public with "everything under one roof" policy.

As self-service and self-selection move forward so aggressively, let us see just what requirements this type of merchandising places on the product. First of all, it must be presented in such a way that the product will be "pick-upable." Bulk merchandise is out; it must be packaged. Here are the significant challenges to packaging if it is to do an adequate self-service job:

**The Package Must Attract Attention.** It must compete effectively in the all-important split second to catch a prospective purchaser's eye and hold it. It must be a "shopper stopper" in every sense. Color, design and shape all are major tools in accomplishing this purpose.

**It Must Tell the Product Story.** "What is it, what size, how much?" These are a few of the many things the package must tell quickly and adequately. Informative labeling is picking up its progress, retarded somewhat during the war. Pictures are worth a lot and the sight of the product answers many questions.

**It Must Build Confidence.** "Is it the quality I want? Is the maker reliable? Is it fresh? Is its original quality fully protected?" These are some of the unasked questions the average consumer wants to know. The package is depended on to supply the answers. The quality product must look like one.

**It Must Look Clean and Sanitary.** Shoppers—women shoppers especially—are becoming more and more sanitation conscious. This is increasingly evident in their attitude toward the purchase of food. The package must serve as a guarantee to health protection.

**It Must Be Convenient to Handle.** This factor applies differently to various products and to various shoppers but it is important to remember that most people worship convenience in every form. Improved opening devices and reclosures on packages are examples of satisfying the public in this direction.

**It Must Look Like Good Value.** Millions of American housewives found their wartime dollar didn't go as far when it came to buying food and other

## Ryerson Stocks Equally Handy



Steel of all kinds at your finger tips, almost as convenient as the salt and pepper on your kitchen shelf. The right kind, the exact amount, when and where you want it.

That in substance is Ryerson Steel-Service, supplied by eleven Ryerson Plants—the exact steel you want, cut or otherwise prepared just the way you want it.

Ryerson stocks of Allegheny Stainless are large, and prompt deliveries can be made on most shapes and sizes in spite of the general shortage. Our stocks of stainless and carbon steel tubing are also quite complete.

Ryerson technical men are always available to work with you on any problem of selection or fabrication.

Ryerson stocks normally include more than 10,000 shapes, sizes and kinds of steel, all described in the current Ryerson Stock List and Data Book. Copies have been distributed, but if you do not have one we will be pleased to send it to you.

No matter what kind of steel you need, contact Ryerson first—your best source for prompt delivery.

Joseph T. Ryerson & Son, Inc., Steel-Service Plants at: Chicago, Milwaukee, Cleveland, Cincinnati, St. Louis, Detroit, Philadelphia, Pittsburgh, Buffalo, Boston, New York.

### STAINLESS IN STOCK

Allegheny Stainless sheets, strip, plates, bars (rounds, squares, hexagons, including free-machining qualities), tubing, pipe, pipe fittings, welding rod, bolts, rivets, washers, etc.

# RYERSON STEEL

commodities. Then, too, the spending of precious ration points made a double check of values necessary. This resulted in a more cautious, more careful screening of values by the shopper. Consequently, the package that looks like "full money's worth" is likely to do a real job in clearing up doubts, producing assurance.

In addition to these consumer factors, there are several factors important from the dealer standpoint. These include the following:

**The Package Must Look Like a Fast Seller.** The shrewd retailer knows that fast turnover is one of his principal goals. His past experience concerning which types of packages sell and which don't sell will be drawn on in making his decision whether to stock the packaged product you are offering him. It will be sound judgment to submit your proposed package in dummy form to a jury of competent retailers so you can have these reactions to correct weaknesses if any exist.

**It Must Deserve a Preferred Display.** Every retail store has its choice spots. The aim of your package is to get a position where it will have maximum chance to be seen by shoppers in the store. You or your salesman usually won't be there to pick this spot. The package must so impress the dealer that he just naturally gives it a chance to go to work. A survey among representative stores to determine just where your package is displayed in relation to self-service opportunities and why, might provide valuable data for future use.

**It Must Minimize the Clerk's Selling Time.** The package that answers questions and tells its story quickly means faster handling by clerks, quite important in the rush hours.

**It Must Be Convenient to Stock and Display.** Every progressive dealer prides himself on neat displays. Packages that topple over, that won't stack or that roll around are troublesome and need improvement. Here again retail surveys will show how your product qualifies in this respect.

**It Must Prevent Spoilage During Selling Period.** No matter how good the product is when it leaves your plant, what is the condition when it goes out of the store into the home? This determines the degree of protection needed. Failure to provide the necessary protection means non-salable merchandise, or worse still, a dissatisfied customer and a complaint. Adequate protection at lowest cost is the objective.

**It Must Resist Soilage.** Dust and handling are constant enemies attacking packages that were clean and attractive when they left the maker's plant. How do they look out in the dealer's stores?

In a broad sense, the effective package for self-service selling should do two things: 1) It should be an advertisement; 2) It should be a salesman.

Regardless of how much advertising is being done to feature a product (old or new), little of this can function im-

mediately. The urge to try the product prompted by the advertisement must be postponed. This may be an hour, a day or a week later. In the meantime, the "law of forgetting" is at work and the flame of the urge dies down.

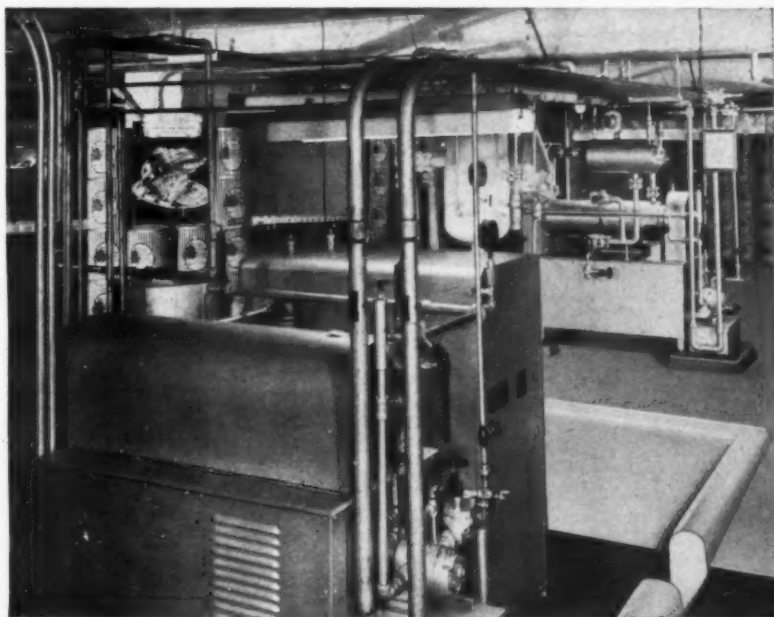
But when this particular consumer comes into a store where the product is on display the package becomes a follow-up clincher of the finest type, quickly recreating the urge of the previous advertisement and translating it into action. It is encouraging to note that more and more advertising agencies are becoming aware of the possibilities of the package as point-of-sale advertising.

## TECHNICAL CORRECTION

### IN CEILING ON LIVERS

Amendment 14 to MPR 398, effective April 5, re-states the prices for unblemished and blemished livers of all descriptions, beef, veal, lamb and mutton and pork, including the 2c increase allowed on beef and kosher beef livers by Amendment 12, effective March 11.

This new amendment constitutes merely a technical legal correction of Amendment 12, which revised prices for beef and kosher beef livers, blemished and unblemished, but which failed to re-state prices for veal, lamb and mutton, and pork livers.



## Votator installation at Kahn's praised by lard department Head

**THESE VOTATOR** lard processing units (Senior model foreground, Junior model in the back) have been in operation 14 months and 8 months, respectively, at The E. Kahn's Sons Company, Cincinnati. Here is what Edw. G. Anderson, superintendent of the Lard Department, has to say about them!

"Our production with the Senior averages 9,000 to 10,000 pounds per hour. The Junior, in connection with our automatic lard packaging unit, produces 2800 one-pound cartons per hour. This is an increase of 15% in production over the lard roll, achieved in less floor space than occupied by the lard roll.

"With these closed machines, the sanitary conditions in our lard department have been much improved, and we have complete control over our lard. Quality is not only more uniform but better—with just the proper air content, and smoother, creamier texture.

"We can operate the Votators half an hour longer each day because there is no clean-up, as was the case with the open lard roll."

For further information, write to The Girdler Corporation, Votator Division, Dept. NP4-2, Louisville 1, Kentucky. Branches: 150 Broadway, New York 7, N. Y.; 617 Johnston Bldg., Charlotte 2, N. C.



VOTATOR—T.M. Reg. U.S. Pat. Off.

## THE CONTINUOUS, CLOSED LARD PROCESSING UNIT





**FLOOR-MOUNTED BLAST FREEZER**  
Single or double duty with "Freon" or ammonia coil. Spray header for defrosting, door for coil inspection. Entire unit hot-dipped galvanized after fabrication, assuring complete protection for metal. Suspended models also available.

## The Frozen Food Field is HOT

It's one of the fastest growing of all businesses — a billion dollar market. You can get your share of it without delay—without expanding your plant. Carrier Blast Freezers will quickly convert any part of your existing building into a quick-freeze room.

These standard units are easily installed and operate on your present refrigeration system. They freeze faster at zero than other methods at 20 below. That keeps operating costs low. They freeze food right on the truck — no lifting it on and off freezer

shelves. That cuts handling expense.

Carrier Blast Freezers give you the extra advantages of Carrier pioneering in air conditioning and refrigeration. Years of experience in designing, building and installing all types of industrial refrigeration are your

assurance of long, trouble-free service.

The new Carrier booklet, "Frozen Foods—a billion dollar market," tells how easy it is to install Carrier Blast Freezers. Write for your free copy today. Carrier Corporation, Syracuse, New York.



**{ AIR CONDITIONING  
REFRIGERATION  
INDUSTRIAL HEATING**



# MERCHANDISING *Ideas and Trends*

## Pan American Airways Is Initial Airline to Serve Precooked Frozen Meals

For the first time on any commercial airline, precooked frozen meals are being served to passengers on the transatlantic Clipper routes of Pan American World Airways. After six years of experimentation, officials of the airline—which in 1929 was the first to serve meals aloft—announce that this new method enables the company to serve oven-hot meals.

The meals are prepared by the Maxson Food System in their Long Island plant to the specification of Pan American's food consultants, whose extensive studies have determined the foods to serve aloft. All foods are fully cooked to the proper degree, then placed on a partitioned plate, flash-frozen at 20 degs. below zero, and kept at a temperature not exceeding 10 degs. above zero. Each plate is wrapped in Patapar paper and then sealed in a laminated paper envelope. Just before a Clipper departs, the packaged meals are placed aboard in a pre-chilled balsawood box, covered with stainless steel, in which they can be kept frozen for 48 hours, or longer if dry ice is used.

Collaborating with Pan American, Maxson designed the galley for the Constellations. Special features which expedite the serving of frozen foods are the two electric Whirlwind ovens in each galley which defrost and produce 12 piping-hot, home-style meals in 15 minutes. Thermostatic control and a high speed fan maintain an even distribution of the heat. Designed to avoid dehydration, the tiered oven is 20 in. deep, 14 in. wide, 19 in. high and weighs 35 lbs.

Maxson supplies the meat, vegetables and potatoes; the appetizers, salads, desserts and beverages are prepared just before the flight. These frozen meals are so compact, C. C. Snowdon, passenger service manager of Pan American's Atlantic division said, that they save about 65 lbs. over the old method of storing meals in thermoses.

The plate on which the meal is served was also planned specifically for Pan American.

## SETS ADVERTISING BUDGET

Maxson Food Systems, Inc., newly formed subsidiary of the W. L. Maxson Food Corp., New York, is planning a budget of \$500,000 for this year which will probably be evenly divided between advertising and sales promotion, it has been announced.



## Armour Introduces Two New Redesigned Packages

Two attractive posters will draw the nation's eyes to Armour and Company trucks during April as they announce the appearance of two more redesigned packages now being featured by the firm. Created by Raymond Loewy, both packages are distinguished by the new Armour trade-mark—the word "Armour" printed in reverse on a maroon rectangle with rounded corners, with a star jutting from the upper right hand corner of the rectangle.

These latest members of the Armour family are the new smoked ham wrap-

per, done in cedar red, and the new 6-lb. package of frankfurters (shown here) in burnt orange hue indicative of the company's fresh sausage division. Copy on the full color frankfurter poster reads, "Plump . . . Juicy . . . Tender," and shows an appetizing dish of franks and spaghetti served with Creole sauce. Ham copy reads, "America's Luxury Ham," which is the new theme of Armour's national ham advertising campaign. In addition to the wrapper, the full color illustration shows a ham garnished with greens on a plate.

## Swift Allsweet Posters Feature Novel Approach

Introducing a new approach to margarine advertising on outdoor posters, Swift & Company is stimulating sales of Allsweet with a series depicting pastoral spring scenes and emphasizing the delicate natural flavor of the product. The new posters prominently display an Allsweet carton against a lush background of rural beauty. The first of the series, appearing throughout the nation in February, required 85 printings and the next, to appear in April, required 75 printings.

Since they feature an esthetic rather than utility appeal, the Allsweet posters represent a complete departure from traditional margarine advertising. No information concerning the well-known uses of the product is included in the series; this approach was used purposefully to emphasize the delicate, natural flavor more than anything else. Orig-

inals were painted by Adolph Heinze, nationally known artist. He also designed a special flower for the series, a small, golden, cup-shaped bloom which the company has named a "Little Allsweet." Also included on the posters is the Swift blue ribbon seal of quality.

## OPEN FROZEN FOOD CHAIN

Officials of the Cra-Gar Frozen Food Co. are announcing plans to establish a chain of 12 stores in the Springfield, Mass., area—four in Springfield, four in Hartford, three in Worcester and one in Holyoke, each carrying a stock of frozen meats, game, poultry, vegetables, fruits, bakery and dairy products and complete frozen meals. They will be operated on a cooperative plan with each owner paying 5 per cent of his gross sales to the Cra-Gar Co., which takes care of the buying and keeps units stocked.

# PROVED PERFORMANCE

## IN SCRUBBING COOKED-MEAT MOLDS



For scrubbing cooked-meat molds of all types, many packers have proved the superior performance of Fuller-Gript Brushes. Used on single-brush or commercial three-brush machines, they have actually delivered from four to seven times the wear of ordinary brushes.

The reasons are found in the construction of the brush. A continuous, solid strip of steel is formed to grip a mass of brushing material of the correct density and stiffness in an uninterrupted gapless formation to produce the best scrubbing effect, resistance to moisture and long life.

A specially-designed core provides for refilling by your own mechanics. Extra Fuller-Gript Refills are quickly installed.

The Fuller Industrial Representative will be glad to call and work with you on the application of Fuller-Gript brushes to your equipment.

Write, wire or phone us the specifications for the fulfillment of your immediate needs.

# Fuller-Gript

BUILT-TO-ORDER BRUSHES  
FOR YOUR EQUIPMENT

## THE FULLER BRUSH COMPANY

INDUSTRIAL DIVISION

3596 FULLER PARK, HARTFORD 2, CONNECTICUT



Unique and versatile construction. Brush material held in vise-like grip by a continuous metal strip that can be coiled or formed to any desired shape.

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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

● Cross Brothers, Philadelphia meat packers, have set up two corporations for conducting business. Represented by the law firm of Wolf, Block, Schorr and Solis-Cohen, articles of incorporation were filed with the Pennsylvania state department, March 25, for Cross Brothers, Inc., and on April 1 for Cross Brothers Meat Packers, Inc.

● Work has started on a \$250,000 building to replace the Feldman Frozen Food Storage plant located on Ohio Route 28, one mile east of Milford, that was destroyed by fire last January. Donald R. Florea, owner, said that the new building, will house a greatly expanded locker plant and that slaughtering, custom butchering, meat curing and smoking and lard rendering services will be available. The new plant will have more than 2,000 lockers, some of a new, fully automatic type that will bring the locker to the patron in a normally heated room by turning a dial.

● Kenneth E. Smith, controller of Dold Packing Co., Buffalo, N. Y., has been elected to membership in the Controllers Institute of America.

● Lester E. Burnham, vice president of Albert F. Goetze, was feted at a dinner recently at the Lord Baltimore hotel in honor of his 25th anniversary with the firm. He began as a clerk with the firm in 1921. Burnham and Henry Ashauer, another 25-year Goetze employee, who is foreman of the sausage department, were presented with gold watches.

● A Kansas state charter was granted recently to the Sullivan Grain and Cattle Co., Inc., of Olysses, according to reports, authorizing it to operate an elevator and livestock business with a capitalization of \$50,000. Dan C. Sullivan was named resident agent.

● C. E. Weymouth, president of the Texas and Southwestern Cattle Raisers Association, predicts a meat shortage in six months unless OPA controls are lifted. Appearing before the House agriculture committee recently, he urged complete removal of OPA price controls and ceilings, along with subsidies and other livestock regulations.

● E. A. Tillery, 69, who was with Armour and Company more than 30 years before his retirement January 1, 1946, died recently in a Fort Worth hospital. He was beef and pork curing department superintendent when he retired. Previous to joining Armour, he was a government meat inspector.

● Albert Silnutzer has applied to the Philadelphia courts for a certificate to



### CHICAGO PACKER CELEBRATES 87 ACTIVE YEARS

On March 29, Oscar F. Mayer, founder of Oscar Mayer & Co., laid aside the frock which he often wears around the Chicago plant and joined his friends and kinsmen in a celebration of his eighty-seventh birthday. He is shown above (center) cutting the birthday cake while his well-wishers (left to right) Thomas Houston, Emil Eitel, Ernest Krusetgen and Robert Eitel toast him in champagne. Mr. Mayer was born in Germany in 1859 and came to America in 1871. He learned the sausage business in Detroit; he then came to Chicago and was associated with Armour and Company and G. W. Zeiger for a number of years. He purchased a market in 1883 and became famous for his sausage, hams and bacon. A few years later he moved to the present site of the Chicago plant and, with the aid of his brothers, sons and grandsons, built up the firm which bears his name. Rain or shine, winter or summer, Mr. Mayer still appears at the office daily. And he never fails, year after year, to bring home his buck from hunting trips into the North country.

conduct his business, X-L Provisioners, with its principal place of business at 3140 W. Columbia ave., Philadelphia.

● E. H. Speer has retired from his position as office manager for Armour and Company at Fort Worth, Tex., after 40 years with the firm. He went to Fort Worth in 1905 following his graduation from Wilmington college in Ohio. His family will live on his farm near Smithfield, Tex.

● Charles W. Fifer, 77, an employee of the Lincoln Packing Co., Lincoln, Neb., until his retirement eight years ago, died recently.

● The worst Pittsburgh fire in 30 years occurred in the three-block-long overhead train shed of the Pittsburgh & West Virginia Railroad, recently, across the street from C & W Ziegler, Inc., causing considerable inconvenience to the packing plant. In addition to the fact that supplies arriving on the railroad were cut short, Ziegler had to use hand trucks to clear the many hose lines along the street and transport meat to trucks a block away.

● Plans for three new buildings and

additional warehouse space to be constructed for Stark, Wetzel & Co., Indianapolis, Ind., have been announced by officials of the firm. The buildings, to be composed of cement block, include a 50 by 45 ft. three-story office structure, a 60 by 75 ft. garage and a 100 ft. square rendering plant. A 50 by 50 ft. warehouse addition also will be built and new loading facilities installed. H. D. Tousley is contractor for the buildings.

● A seven-week strike at the Joplin and Cape Girardeau, Mo., plants of the Pipkin-Boyd-Neal Packing Co. ended March 28 with announcement by management and union of the signing of a new union shop contract giving employees an average pay increase of 18c an hour. H. H. Boyd, secretary of the company, announced that slaughtering operations would be resumed promptly.

● A locker plant and food market will be constructed this spring at Hutchinson, Kans., by H. L. Jackson, according to reports. Cost is estimated at \$12,000.

● The Capitol Packing Co. will begin business soon in its new plant at 801



Kentucky ave., Roy L. Dinkle, general manager, announced recently. A \$250,000 construction and remodeling program is expected to be completed by August 1, including a modern beef slaughtering department. Much of the planning for the structure was done with the aid of Dr. G. A. Franz, inspector in charge of the Department of Agriculture's meat inspection in Indianapolis, and others in the meat inspection division of the department, Dinkle said.

● H. C. Aldridge, 50, president of the United Livestock Commission Co., died March 27 at his home in Oklahoma City, Okla., after an illness of five months. He started in the livestock business with Wilson & Co. about 30 years ago and had been in the livestock brokerage business 25 years.

● In a formal statement issued March 28 by the Western Federation of Butchers of California, a group of AF of L unions embracing a membership of more than 30,000, the federation charged that more than half the available meat supply now moves through black market channels. "Our members

are being forced out of employment through the closing of independent packinghouses which find it impossible to operate legally under present OPA regulations and policies," the statement said.

● Eric Marhoefer, general superintendent of Jacob R. Marhoefer & Sons, Inc., Chicago, was married recently. He is back at the plant now after a honeymoon in New Orleans, Biloxi and Gulfport.

● Ben Lamoster, of Louisville, Ky., is buying cattle on orders at the Bushnell stockyards, Bushnell, Ill.

● Henry Neuhoef, jr., president of Neuhoef Brothers Packers, Inc., Dallas, Tex., who was scheduled to testify before the House agricultural committee recently, was unable to appear because he could not obtain a plane reservation to Washington before the hearings closed. His brother, Lorenz Neuhoef, of Salem, Va., testified on March 28.

● Operation of a cooperative meat packing plant by farmers was explained by Dean Rogers, manager of the Detroit Packing Co., Detroit, Mich. to the Greene County Farm Forum at a dinner meeting at Zenia, O. The Detroit plant was founded in 1921 and was purchased by farmers in the Detroit area in 1933 from a receiver.

● The April *Coronet* magazine carries a story on how Wilson & Co. has established a produce plant at Cummings, Ga., entitled, "Chicken Saved the Town."

● Stephen Goen & Son, Rio Vista, Calif., have started construction on a new cold storage and processing plant which will include a department with several hundred refrigerated lockers.

● Speakman & McDorman Co., Burbank, Calif., has awarded contract for \$12,000 for construction of a frozen meat and food locker plant at 3408 Burbank blvd., Burbank.

● Compania Swift Internacional, S. A. C., has been granted a license to do business in Illinois for the primary purpose of facilitating its administrative and financial functions in the United States. Joseph O. Hanson, president, has announced. The company has been registered as Swift International Co., Ltd. It is not the purpose of the company to engage in packinghouse operations in this country, Hanson stated. Compania Swift was organized in 1918 under the law of Argentina and maintains its principal offices in Buenos Aires.

● A frozen food locker and storage plant with 1,000 lockers and complete slaughtering facilities has been established at Monroe, La., by Perkins Ice Co.

● Officials of a municipally owned and operated abattoir at St. John, N. B., Canada, which was opened last December, reported that approximately 1,700 hogs and cattle were slaughtered during March. The March volume marked a tangible increase over that of any of the three preceding months since the plant opened.

● A. Shapiro Beef Co., Boston, has

been incorporated by Philip Shapiro, president and treasurer, Harold Shapiro, clerk and Daniel S. Roberts. One hundred common shares, no par value, were issued.

● George G. Abraham was elected president of the Abraham Bros. Packing Co. at a meeting of the board of directors, April 6, Ben Abraham, chairman of the board and former president, announced. Ben Abraham's promotion to board chairman filled the vacancy created by the recent death of Jack J. Abraham. Other officers elected by the board are: George Abraham, executive vice president and treasurer; Joel Freedman, secretary; W. F. Wolbrecht, comptroller; E. V. Theobald, general



BEN ABRAHAM G. G. ABRAHAM

manager, and Syd M. Lerner, sales manager. George G. Abraham, 39, is a son of the founder, the late Samuel Abraham, and has been associated with the firm since its founding. He is a graduate of Memphis law school. He became sales manager in 1933 and upon the death of his father was made executive vice president. In June, 1942, he was appointed a member of the National War Meat Board as sole representative of the South and was the youngest member of the seven-man board. He holds a distinguished position in Memphis civic life.

● The National Labor Relations Board has directed that an election be held to determine a collective bargaining representative for processing and manufacturing employees of Armour and Company, Syracuse, N. Y. The election was directed upon petition filed by the CIO United Packinghouse Workers of America.

● Harry Sands has opened headquarters at Manchester, Ia., for the purchase of cattle, calves, hogs and sheep.

● Harold E. Dollar, 39, a mechanical supervisor for the Albany Division of Tobin Packing Co., died at an Albany hospital recently after a brief illness.

● Robert Bedard, foreman at the Rath Packing Co., Waterloo, Ia., is remodeling a vacant school building, which he purchased at a school board auction, into nine apartments, all for occupancy by veterans and their families.

● Frederick J. Smith, 50, a foreman of the Forst Packing Co., Athens, N. Y., died recently at St. Peter's hospital, Albany. He had been injured a week before in an automobile accident.

## Cudahy Names McClure Branch House Executive

C. E. McClure, former general manager of the Cudahy Packing Co. plant at Kansas City, Kans., has been transferred to Cudahy's Chicago headquarters and placed in charge of branch house labor relations and branch house processing. Starting with Cudahy in Kansas City in 1924 as a salesman, he served subsequently as manager of Cudahy branches at Omaha, Sioux City,



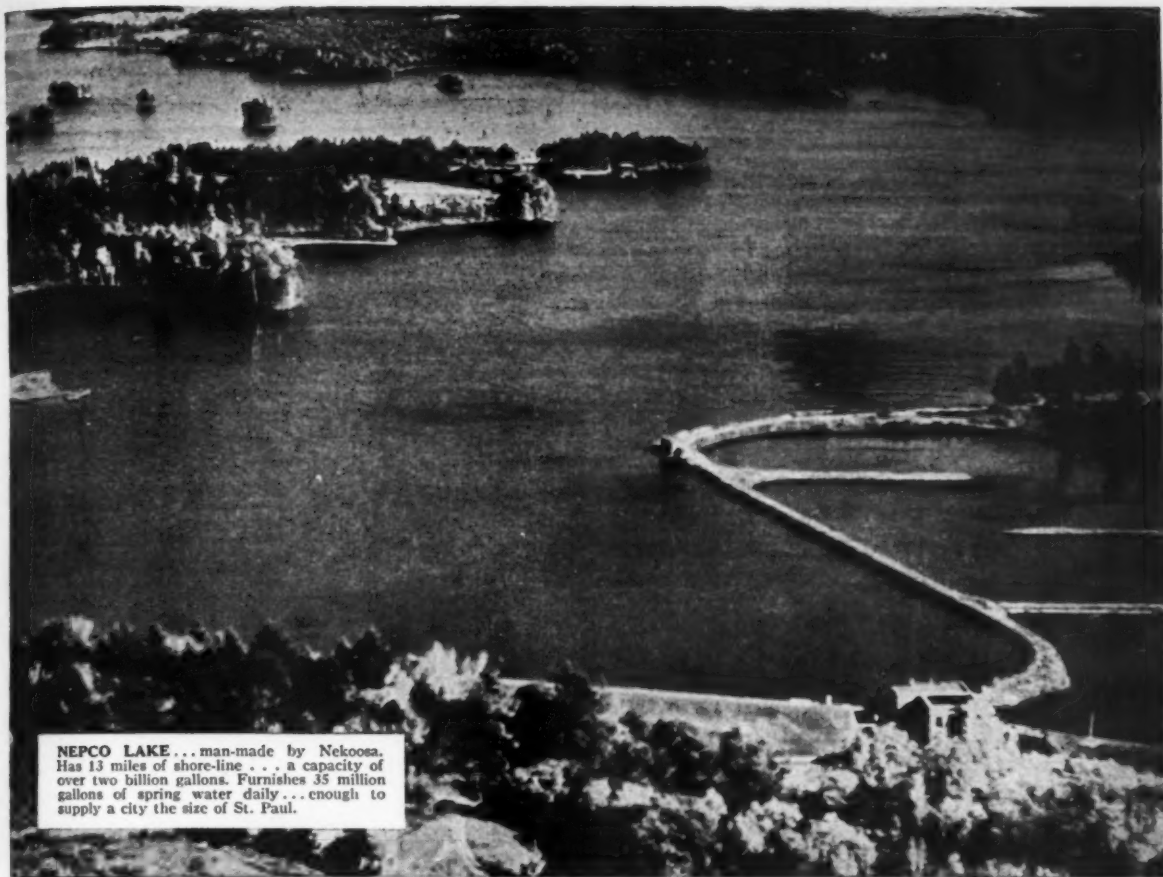
C. E. MCCLURE

C. J. WRAY

Des Moines, St. Paul and Kansas City. He was made general manager of the Kansas City plant in 1942.

In his new position McClure succeeds C. J. Wray, who has been named head of the chain store and contract sales department. Wray has been a member of the Cudahy organization for 25 years. He started as a messenger boy in the Memphis branch. Later he worked for Cudahy in Shreveport, La., Vicksburg, Miss., St. Petersburg, Fla., New Orleans, La., Birmingham, Ala., Atlanta and Albany, Ga., and Tampa, Fla. He was manager of the branch at Tampa when in 1942 he was transferred to the branch house division at Chicago.





**NEPCO LAKE**...man-made by Nekoosa. Has 13 miles of shore-line...a capacity of over two billion gallons. Furnishes 35 million gallons of spring water daily...enough to supply a city the size of St. Paul.

## HOW A BEAUTIFUL Man-made LAKE ASSURES *Better Protection for Your Foods!*

• What does beautiful Neco Lake have to do with assuring better protection for your food products? Simply this. Most foods are wrapped in paper...and paper can be no better than the water with which it is made.

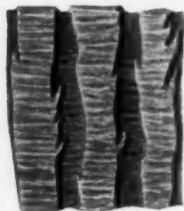
That is why Nekoosa "built" Neco Lake. It furnishes our mills with *pure* spring water...so that we can produce cleaner, stronger papers for the protection of America's food supply.

Your food products, too, deserve this finer protection. Nekoosa makes...or can make...a paper to serve your needs.

***Nekoosa-Edwards* PAPER COMPANY**  
PORT EDWARDS, WISCONSIN.

# Stop Liner Breakage!

**CHASE**  
CRINKLED and PLEATED  
**LINERS**



CRINKLED  
AND  
PLEATED

## THEY S-T-R-E-T-C-H IN EVERY DIRECTION

BIG NEWS for users of liners. Chase C. & P. Liners are crinkled for vertical elasticity and pleated for horizontal elasticity. It's the protective feature which provides plenty of flexibility in all directions! Result: no more broken liners nor costly damage to contents due to liner failure or breakage.

Write today. Let us tell you more about Chase Crinkled and Pleated Liners—it's the better liner that actually costs no more!



**CHASE  
BAG CO.**

GENERAL SALES OFFICES  
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BOISE • DALLAS • TOLEDO • DENVER • DETROIT • MINNEAPOLIS  
ST. LOUIS • NEW YORK • CLEVELAND • MILWAUKEE • PITTSBURGH  
BUFFALO • KANSAS CITY • MEMPHIS • GOSHEN, IND. • PHILADELPHIA  
NEW ORLEANS • ORLANDO, FLA. • SALT LAKE CITY • OKLAHOMA  
CITY • PORTLAND, ORE. • REIDSVILLE, N. C. • HARTINGEN, TEXAS  
CHAGRIN FALLS, O. • HUTCHINSON, KAN. • WINTER HAVEN, FLA.

## Brine Strength Control

(Continued from page 14.)

is kept up to the proper strength by installing the dissolver at a convenient point on a bypass line from the circulatory system. It is fed with a small quantity of the circulatory brine and the emerging fully saturated brine goes to the central brine storage tank for continuously restrengthening the brine in the entire system.

Note that salt is fed into the system only at the dissolver, and the brine strength in the system is very accurately and easily controlled at the dissolver. The constant bypass of a small portion of circulatory brine through the Lixator keeps the entire system clean and free from foreign matter and the troubles attendant thereon.

There are of course many variations of the above general principles, depending upon local conditions. Certain unit coolers may be fed with saturated brine; certain units may overflow directly to waste; certain units may overflow by gravity into units located on floors below, in a "series flow" arrangement.

### Combined Operation

Many unit coolers have been installed to operate in conjunction with existing spray decks, both types of refrigeration operating independently in different parts of the plant. Spray deck systems invariably include a large brine storage and chill tank in the basement of the building, complete with refrigerating coils or shell and tube cooler, and pump for forcing the chilled brine up to the spray deck nozzles, and often a Lixator already installed for automatically strengthening the brine. When unit coolers are added to such an existing spray deck system, two methods are used for feeding pressure brine to the spray nozzles in the units, depending upon whether or not a small individual circulating pump is used with each unit.

The commonest type of unit cooler is provided with such a pump. The pump draws brine from the reservoir in the base of the unit, circulates it thru the spray nozzles and thus back into the reservoir. Since the reservoir brine weakens, current practice is to feed the reservoir (not the nozzles) with strengthening brine from the spray deck system. The individual feed is provided to flood the reservoir and, in effect, keep the brine therein at practically the same strength as the spray deck brine. The overflow drops back to the storage and chill tank in the basement.

Note that this is exactly the system used with unit coolers alone, without spray decks, except that the large existing storage and chill tank makes it unnecessary to provide a small brine strengthening tank. The brine in the storage and chill tank is automatically kept at the proper strength by use of a standard Lixator arrangement, just as if operating with spray decks alone.

When individual pumps are not used, the sprays on each unit cooler are directly connected to the pump discharge

line which feeds the deck sprays. This requires enough brine capacity and pressure in the original pump to carry the extra load. With such a system, the brine from the unit spray nozzles all goes back to the brine storage and chill tank for restrengthening. This avoids use of small fractional horsepower motors at each unit cooler. Utilization of the existing storage and chill tank for both spray decks and unit coolers is often called the central brine storage system.

The central brine storage has several advantages. The tank is already in place, its large volume of brine smoothes out strength variations better than a small tank, it acts as a holdover tank for refrigeration (a sort of flywheel), and its refrigerating coils can carry a part of the load imposed on the unit coolers. The question might arise whether to have the brine tank coils or the unit cooler coils carry all of the refrigeration load, provided the capacities are adequate. Both methods have been tried and it is the consensus that the load should always be split in order to obtain the greatest efficiency and flexibility from both spray decks and unit coolers.

One large operator of the dual system has stated that at the beginning of a cycle in a hog chill room using unit coolers, the unit cooler brine returned to the storage tank warmer than the spray deck brine used elsewhere; however, at the end of the cycle the unit cooler brine returned cooler than the deck brine. This shows the tendency and desirability of having the central brine storage tank act as a flywheel.

### Unit Coolers In Series

There has recently been developed an entirely new arrangement of the strengthening brine feed and overflow piping, which may be used when unit coolers are located on several floors of a building, in a more or less vertical stack. This new arrangement avoids running a feed line to each individual unit from the strengthening brine feed header, and avoids running an overflow line from each unit back to a collecting header. Instead, the strengthening brine is pumped to the top unit (or units) only, and the overflow from this unit becomes the gravity feed for the unit next below, and so on down to the lowest units, in a series flow system.

Such an arrangement eliminates much piping and the installation and maintenance troubles inherent therein. It also simplifies brine volume and strength control to a still further degree.

Figure 4 (page 14) shows orthodox arrangement (left) of piping to and from each unit, and (right) the new arrangement for piping downward from each unit to the one next below. For convenience, we have borrowed electrical terms, and speak of the unit coolers in "A" as being piped "in parallel," and those in "B" as "in series." Obviously, the electrical analogy may be continued, by having many variations of "parallel-series" arrangements for the strength-

# Basco-TEX

Genuine  
**PLASTIC APRONS!**  
WATER-PROOF, ALKALI-PROOF,  
STAIN-PROOF, ACID-RESISTANT,  
OIL-RESISTANT



**Basco-TEX** Genuine Plastic Coated Aprons require no laundering. Just wipe off with a damp cloth. They save their small cost over and over again. They embody the utmost in wearing comfort and are built for maximum wear. More and more firms are daily swinging over to this modern method of clothing protection.

**New!** 20 mill thickness white plastic aprons. Extra Heavy! Extra Durable! Ideal for packing industry.

**Consult Us For** shower curtains partitions, covers, bags and other items of plastic coated and standard textiles.

*Free Sample Swatch on Request*

**ASSOCIATED BAG & APRON CO.**  
222 West Ontario St., Chicago 10, Ill. Phone SUPERior 5809

# Topmost Protection

*Will Not Crack or Peel*

—PRICES—SIZES—COLORS—

**WHITE** Light Weight  
27 x 36....\$ 6.85 per doz.  
30 x 36.... 7.65 per doz.  
36 x 40.... 9.35 per doz.  
36 x 44.... 10.18 per doz.  
Full Length Sleeves  
\$7.15 per dozen pair

**BLACK** Light Weight  
27 x 36....\$ 8.40 per doz.  
30 x 36.... 9.78 per doz.  
36 x 40.... 11.90 per doz.  
36 x 44.... 12.60 per doz.  
Full Length Sleeves  
\$9.00 per dozen pair  
Leggings, Hip Length  
\$11.90 per dozen pair

**GRAY** Medium Weight  
27 x 36....\$ 8.40 per doz.  
30 x 36.... 9.78 per doz.  
36 x 40.... 11.90 per doz.  
36 x 44.... 12.60 per doz.  
Full Length Sleeves  
\$9.00 per dozen pair  
Leggings, Hip Length  
\$11.90 per dozen pair  
All Prices F.O.B. Chicago.

**MAROON**—Heavy  
Double Coated Neoprene  
27 x 36....\$10.61 per doz.  
30 x 36.... 12.60 per doz.  
36 x 40.... 16.50 per doz.  
36 x 44.... 18.45 per doz.  
Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair

**BLACK**—Heavy  
Double Coated Neoprene  
27 x 36....\$10.61 per doz.  
30 x 36.... 12.60 per doz.  
36 x 40.... 16.50 per doz.  
36 x 44.... 18.45 per doz.  
Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair

**WHITE**—Extra Heavy  
20 Mill Plastic  
27 x 36....\$12.90 per doz.  
30 x 36.... 14.00 per doz.  
36 x 40.... 18.33 per doz.  
36 x 45.... 20.50 per doz.  
Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair  
Minimum order 1 dozen

**ORDER BY MAIL OR PHONE TODAY**

**NO. 277**



## SAUSAGE STUFFING TABLE

Here is a practical Table that will proudly stand out in any Sausage Department as a modern piece of Equipment. It will outlast any other type of Sausage Stuffing Table. The top is made of Stainless Steel and is attached to the frame without bolt or rivet heads on the working sur-

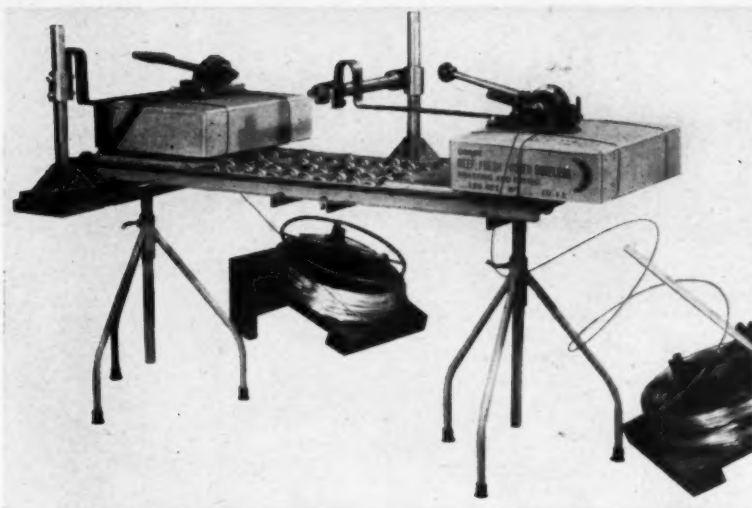
face. The top is pitched to longitudinal center with a drain in the extension. Legs are heavily galvanized after fabrication and are fitted with adjustable feet. Standard tables 9'7" long, plus a 2'4" long extension are stocked, ready for prompt shipment. Write for ANCO Sausage Catalog No. 64.



**THE ALLBRIGHT-NELL CO.**

5323 So. Western Blvd., Chicago 9, Ill.





## All Set for Fast Action

A strapping combination all set for high production of properly protected packages. That's Inland Wire's Standard T Model and Model LH wire tying machines.

For both domestic and export shipping, this combination is proving itself a time-saving, money-saving item, in plants throughout the United States, and in foreign countries. Both machines tie high tensile or soft wire from

standard coils, and are applicable to a variety of applications, on cartons, fibre containers, wooden cases, or in connection with pallet loads.

**Inland Wire products also include: flat steel strapping and seals, wire hoops, tinned tag fasteners, nails, and stitching wire.**

**Inland Wire Products Co.** Phone YAR ds 3113  
3947 S. LOWE Ave., Chicago 9

## AN IMPORTANT MESSAGE TO PLANT MANAGEMENT REGARDING CONTROL OF SKIN IRRITATIONS



TARBONIS cuts absenteeism! Dermatitis due to chemicals, salt water immersion, greases, etc., has been practically eliminated in many plants through the use of TARBONIS.

Not merely a protective, TARBONIS is also effective in clearing up a high percentage of stubborn skin conditions encountered in industry. Easy to apply—nothing to remove. Pleasant, odorless, greaseless, stainless.

### THE TARBONIS COMPANY

4300 Euclid Ave. Dept. NP Cleveland 3, Ohio

Please send me a good sized jar of TARBONIS and complete information.

NAME.....

ADDRESS.....

CITY.....ZONE.....STATE.....

ening brine piping and overflow piping, accordingly as design considerations dictate.

Inasmuch as there is a drop in brine strength across each unit, the total drop in strength from the top to the bottom units may be quite large, and this point must be carefully considered when studying the possible piping arrangements.

Regardless of the piping arrangement selected, use of the Lixator does require this piping, in contrast to its absence when dry salt is distributed to each unit. However, the plant operator cannot dodge the main issue. The salt has to be distributed somehow, and the brine strength has to be controlled somehow. The plant operator must either suffer the troubles listed above, due to distributing dry salt, or install a dissolver.

Since the dissolver keeps the circulatory brine in clear and bright condition, consideration may be given to using the system overflow for washing or brine curing skins or slunks, or for water softening. All these practices are in successful use at various plants, and their success depends of course upon having a clean brine.

Unit coolers are more susceptible to corrosion than spray deck systems, since they contain both galvanized zinc parts and steel parts. For this reason the brine should be kept neutral. Acidity attacks the steel and alkalinity attacks the zinc. Spray brines rapidly become acid in contact with air; in fact a neutral brine can drop to pH 6.5 in a week. Therefore, alkali must be added for correction. Caustic soda is dangerous and expensive, lime leaves a troublesome sludge from slaking, and therefore soda ash is the preferred chemical. Dosage will vary from 10 lbs. to 50 lbs. per week per unit cooler, and will have to be determined by the operator at each plant.

Circulation of air through the brine collecting piping should be avoided as much as possible, from the corrosion standpoint. Therefore, the overflow from each unit cooler should be trapped, and traps also placed at other strategic locations, so air can not be drawn through the piping by flowing brine.

### NEED NOT COLOR HORSEMEAT

A ruling handed down recently by the appellate division of New York State Supreme Court held that the City of New York cannot force manufacturers of horsemeat for animal consumption to "de-characterize" the meat with coloring matter. The appellate division opinion upheld a Supreme Court ruling which declared unconstitutional Section 327 of the city sanitary code, which prohibits the sale of horse flesh for animal consumption unless it is "de-characterized by a harmless coloring or otherwise in a manner satisfactory to the Department of Health." The Supreme Court had enjoined the city from enforcing the ordinance, and the city had appealed.



## Flashes on Suppliers

**GIRDLER CORP.**—Arne Eriksen has been appointed western representative of both the gas processes division and the Votator division of the Girdler Corp., with headquarters in suite 2612 Russ bldg., San Francisco. Eriksen, a chemical engineering graduate of the University of Washington, joined Girdler's gas processes division in January, 1941, as process engineer, and was chief operating engineer prior to his assignment to the West Coast.

**PACKERS COMMISSION CO.**—Major Glenn P. Williams, who was recently released from the Army, has resumed charge of the beef department of the Packers Commission Co., prominent meat brokers located in the Chicago Board of Trade bldg. Major Williams was with the Packers Commission Co. for six years, and in charge of the beef department prior to entering the Army in 1942. Since then he has served 22 months overseas, in New Guinea and the Philippines, in an administrative capacity. Major Williams is looking forward to contacting old friends and also making the acquaintance of those who have become involved in the difficulties of the beef business while he was away. He hopes to be as helpful as possible under the prevailing conditions.

**AMERICAN CAN CO.**—Gordon H. Kellogg, vice president of the American Can Co., New York, has announced that the company will build a new can manufacturing plant at Fort Smith, Ark. The first unit of the new factory will contain two manufacturing lines.



### CELEBRATE HOMECOMING

This gay scene was recorded last month when H. C. Homer, an eastern representative of the Sylvania Industrial Corp., was greeted by his charming wife upon Homer's honorable discharge from the Marines. On March 15, he took over his former territory for Sylvania, which covers Pennsylvania, Maryland, Delaware, New Jersey and Washington, D. C.



MAJ. WILLIAMS

## The "Old Timer" Suggests . . .

*That You, too, let him help select the knives and plates that will meet your exact requirements and will save you time — money — and labor!*

**PORK SAUSAGE**—the season for heavy demand is at hand. Make it in the form of sausage or patties.

Fresh trimmings are essential and they must be seasoned to a rich, tangy flavor according to your own private formula.

The meat must be cut so the lean and fat show up distinctly so as to provide strong eye appeal. Do not smear or crush the product by improper handling.

Most pork trimmings contain a large amount of soft, fat tissues and if not cut properly, the product will have a smeary and crushed appearance. This will also cause the soft fat tissues to melt and separate from the lean by melting out when cooking, leaving a dry, shriveled-up and unappetizing sausage.

ELIMINATE all these troubles by using the famous C-D V TAPER HOLE PLATE, C-D V SUPERIOR PLATE, C-D TRIUMPH EVERLASTING PLATE for fancy pork or summer sausage.

Write TODAY for further information.  
There is no obligation.



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taste-tempting  
**HAM  
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## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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"The Man You Know"

## H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE · CHICAGO 36, ILLINOIS

Canadian Plant, Windsor, Ontario

# PROVISIONS AND LARD *Weekly Review*

## FURTHER DROP SHOWN IN MEAT PRODUCTION

Meat production under federal inspection for the week ended April 6 totaled 245,000,000 lbs., the U. S. Department of Agriculture Meat Board reported. This production was five per cent less than the 258,000,000 lbs. produced in the preceding week and eight per cent below the 265,000,000 lbs. produced during the corresponding week of last year.

Slaughter of cattle under federal inspection was estimated at 184,000 head which was a drop of seven per cent from 197,000 a week earlier, and 26 per cent below the 248,000 slaughtered a year ago. Beef production was calculated at 98,000,000 lbs., which was 7,000,000 lbs. under last week and 32,000,000 lbs. below the 130,000,000 lbs. processed a year ago.

Calf slaughter was estimated at 104,000 head, compared with 107,000 last week and 118,000 for the corresponding week of last year. Output of inspected veal for the three weeks under comparison was figured at 8,000,000, 9,000,000, and 11,000,000 lbs. respectively.

The number of sheep and lambs slaughtered for the week was estimated at 406,000 head, which was only 2,000 below 408,000 for the preceding week but 51,000 above 355,000 for the same period last year. Production of inspected lamb and mutton amounted to 18,000,000 lbs. This compares with 18,000,000 lbs. for the preceding week and 16,000,000 lbs. for the corresponding week of last year.

Hog slaughter was estimated at 830,000 head, three per cent below the 859,000 head slaughtered during the preceding week, but 16 per cent above 718,000 for the same week in 1945. Estimated production of pork was 121,000,000 lbs., 5,000,000 lbs. below last week, but 13,000,000 lbs. above the 108,000,000 lbs. processed a year ago.

## Good Weather Helps Spring Lamb Crop

The month of March this year was generally rather favorable for early lamb producers, although not so outstandingly favorable as was March a year earlier. The condition of the early lamb crop, as a whole, on April 1 was above average for that date and prospects were good for a market supply of at least average quality lambs during the next three months, the Department of Agriculture reports.

Weather conditions during March in all the early lambing areas were favorable for the early lambs and exception-

## FATS AND OILS PRODUCTION AND STOCKS

Factory production and consumption and factory and warehouse stocks of principal animal and vegetable fats and oils (in thousands of pounds) during December, 1945, and January, 1946, as reported by the Department of Commerce:

	Factory Production		Factory Consumption		Stocks: Factory and Warehouse	
	Jan. 1946 M lbs.	Dec. 1945 M lbs.	Jan. 1946 M lbs.	Dec. 1945 M lbs.	Jan. 31, 1946 M lbs.	Dec. 31, 1945 M lbs.
<b>VEGETABLE OILS</b>						
Cottonseed, crude	143,349	137,976	124,237	132,924	128,166	114,477
Cottonseed, refined	112,067	119,732	84,004	64,008	378,321	339,140
Peanut, crude	13,591	10,289	14,855	11,059	15,857	15,810
Peanut, refined	13,124	9,596	7,492	9,333	23,732	23,230
Coconut, crude	11,430	12,919	11,490	12,919	120,694	125,109
Coconut, refined	4,859	3,679	5,323	4,307	1,505	2,000
Corn, crude	12,794	17,222	13,080	16,711	10,012	9,800
Corn, refined	11,741	16,240	3,866	2,265	5,019	5,815
Soybean, crude	143,436	118,146	122,709	97,936	147,259	132,907
Soybean, refined	112,617	91,396	90,770	81,680	79,522	71,600
<b>ANIMAL FATS</b>						
Lard, rendered, including neutral						
lard and rendered pork fat	142,369	172,193	2,912	5,900	103,630	91,330
Tallow, edible	5,939	6,416	5,978	5,383	5,569	6,330
Tallow, inedible	88,433	80,169	102,927	83,779	144,726	132,230
Neat's-foot oil	138	163	356	335	1,270	*1,411
<b>GREASES</b>						
Greases (including garbage and house), other than wool	46,419	44,383	39,135	34,453	76,927	67,900
Wool grease	1,722	1,290	1,423	1,104	4,496	4,800
<b>SECONDARY PRODUCTS</b>						
Stearin, vegetable oil, winter	5,132	5,077	5,158	4,974	6,466	7,000
Stearin, animal, edible	1,166	1,956	1,331	1,411	1,331	1,400
Stearin, animal, inedible	1,647	1,647	1,169	950	1,696	1,770
Oléo oil	2,024	2,935	1,073	646	995	1,002
Grease oil and lard oil	4,025	2,971	4,654	4,729	10,925	11,757
Tallow oil	3,134	2,740	1,022	911	2,824	2,600
<b>OTHER PRODUCTS</b>						
Hydrogenated oils, edible	86,670	79,256	82,961	72,744	30,797	30,800
Hydrogenated oils, inedible	15,300	14,415	15,746	18,365	12,891	11,400
Shortening	118,797	101,867	966	601	45,719	33,800

\*Included in other seeds.

†Peanuts not included.

ally so in some states, but as a result of deficient moisture during the winter, feed supplies were short in some areas of California, in Arizona and in parts of Texas. In the southeastern states and the early lambing areas of the Corn Belt, the unusually warm March with plenty of moisture brought on abundant early pasture. In the Pacific northwest, feed was well advanced by April 1 and moisture supplies were favorable for good early range feed.

Marketing of early lambs started in some volume from California and Arizona during March. These lambs were mostly of very good quality and of an average weight to qualify for the top subsidy of \$3.15 per cwt. for lambs of 90 lbs. and over.

The high unit returns for lambs resulting from relatively high market prices plus the subsidy are expected to encourage producers to hold their lambs to attain top subsidy weights, especially in areas where feed is ample. This will tend to hold back marketings in April and May but unless the subsidy program is continued after June 30 there may be a rush to sell lambs before that date.

The effect of both these tendencies would be to bring about heavy marketings of spring lambs generally and also of old crop lambs—so-called yearling lambs—from Texas during June.

## BULK OF FLINT HILL PASTURES ARE LEASED

The bulk of the pasture in the Osage-Blue Stem (Flint Hills) section of Oklahoma and Kansas has been leased. Lease prices are slightly higher than last season and the highest of record. Pasture prospects in both sections are good to excellent with ample soil moisture giving new feed an early start, according to a report which was issued recently by the Department of Agriculture.

The demand for pastures has been active with early leasing. The local supply of cattle wintered and carried over is a little smaller than a year earlier. The demand has been active, due to dry pasture conditions in south and southwest Texas. If rains do not relieve dry conditions in these areas, there will be a further need for outside pastures.

It is expected that the pastures will be well filled and the movement in a little early due to dry conditions in south and southwest Texas, which is the major source of cattle for these pastures.

Pasture feed is early in both sections due to warm weather during March and good soil moisture. Prospects for pasture feed are also good in other sections of Kansas and Oklahoma.

# Low Cost Operation!

## York CONTINUOUS Fast Freezer

*Here are the outstanding efficiencies of the York Continuous Fast Freezer which lead to lower production costs:*

★ Completely automatic. More product can now be frozen with less manpower. From inspection belt to the final packaging of the frozen product all food handling is eliminated.

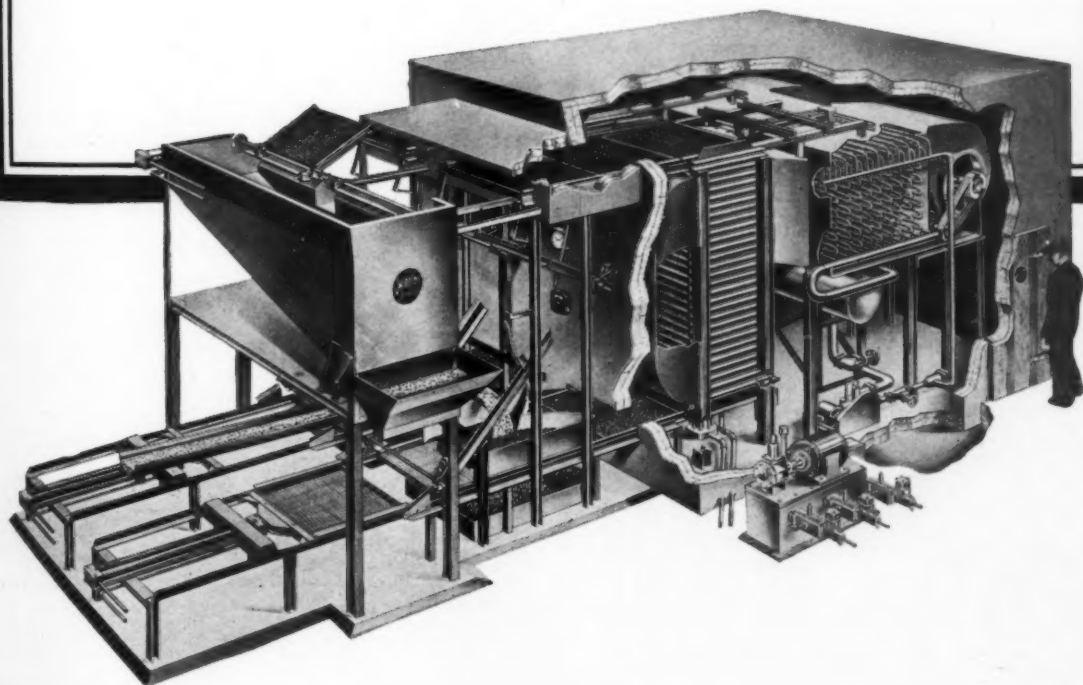
★ Minimum dehydration. Loose product enters freezing column directly from flume line. The ice film, formed on product, provides protection during freezing and storage.

★ Rugged design of entire equipment minimizes maintenance costs.

★ Rapid, "lunch hour" defrosting. Freezing column need not always be emptied.

★ Provision can be made for bulk freezing utilizing the same refrigeration and air circuit.

York Corporation, York, Pennsylvania.



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**HONEY BRAND**  
Hams - Bacon  
Dried Beef

**HYGRADE'S**  
Beef - Veal  
Lamb - Pork

**HYGRADE'S**  
Frankfurters in  
Natural Casings

**HYGRADE'S**  
Original West  
Virginia Cured Ham  
Ready to Serve

**HYGRADE'S**  
Famous  
Corned Beef  
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**QUALITY**  
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BEFORE BUYING  
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## ARCO PACKERS' BANDS

for tying sausage and frankfurter boxes  
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All standard and special sizes available.  
Write for samples and lowest prices

**HOG SNOOT BANDS**  
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**CELLOPHANE      GLASSINE**

**GREASEPROOF PARCHMENT**

**BACON PAK      LARD PAK**

**DANIELS MANUFACTURING CO.**  
RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

MEAT AND SUPPLIES PRICES	
Chicago	
<b>WHOLESALE FRESH MEATS</b>	
*Carcass Beef	
	Week ended Apr. 10, 1946 per lb.
Steer, hfr., choice, all wts.	2105
Steer, hfr., good, all wts.	2005
Steer, hfr., com., all wts.	1805
Steer, hfr., utility, all wts.	1605
Cow, commercial, all wts.	1305
Cow, canner and cutter.	1330
Hindquarters, choice	2230
Forequarters, choice	1905
Cow, hq., commercial	1930
Cow, foreq., commercial	1705
*Beef Cuts	
Steer, hfr., sh. loin, choice	3305
Steer, hfr., sh. loin, good	3080
Steer, hfr., sh. loin, com.	2580
Steer, hfr., rd. utility	2255
Cow, sh. loin, com.	2580
Cow, sh. loin, util.	2255
Steer, hfr., round, choice	2280
Steer, hfr., round, good	2155
Steer, hfr., rd., commercial	1830
Steer, hfr., rd., utility	1830
Steer, hfr., loin, choice	3005
Steer, hfr., loin, good	2830
Steer, hfr., loin, commercial	2355
Cow, loin, utility	2355
Cow, round, commercial	1930
Cow, round, utility	1655
Steer, hfr., rib, choice	2455
Steer, hfr., rib, good	2330
Steer, hfr., rib, commercial	1930
Steer, hfr., rib, utility	1905
Cow, rib, commercial	2155
Cow, rib, utility	1905
Steer, hfr., sir., choice	2735
Steer, hfr., sir., good	2630
Steer, hfr., sir., com.	2155
Steer, hfr., cow flank	1355
Cow, sirloin, commercial	2155
Cow, sirloin, util.	1855
Steer, hfr., flank steak	2405
Cow, flank steak	2405
Steer, hfr., reg. chk., choice	2055
Steer, hfr., reg. chk., good	1930
Steer, hfr., reg. chk., com.	1805
Steer, hfr., reg. chk., utility	1605
Cow, reg. chk., commercial	1805
Cow, reg. chuck, utility	1605
Steer, hfr., c. e. chk., choice	1880
Steer, hfr., c. e. chk., gd.	1805
Steer, hfr., c. e. chk., com.	1655
Steer, hfr., c. e. chk., utility	1505
Cow, c. e. chk., commercial	1655
Cow, c. e. chk., utility	1505
Steer, hfr., forebank	1255
Cow, forebank	1255
Steer, hfr., brisket, choice	1730
Steer, hfr., brisket, good	1730
Steer, hfr., brisket, com.	1530
Steer, hfr., brisket, utility	1530
Cow, brisket, commercial	1530
Cow, brisket, utility	1530
Steer, hfr., back, choice	2155
Steer, hfr., back, good	2080
Cow back, commercial	1905
Cow back, utility	1680
Steer, hfr., arm chuck, choice	1930
Steer, hfr., arm chuck, good	1830
Cow arm chuck, commercial	1730
Cow arm chuck, utility	1555
Steer, hfr., sh. pl., gd. & ch.	1455
Steer, hfr., sh. pl., com. & util.	1380
Cow short plate, commercial	1380
Cow short plate, utility	1380
*Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.	
*Veal—Hide on	
Choice carcass	2075
Good carcass	1975
Choice saddles	2355
*Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.	
*Beef Products	
Brains	7 1/2%
Hearts, cap off	15 1/2%
Tongues, fresh or froz.	22 1/2%
Tongues, can., fresh or froz.	16 1/2%
Sweet breads	23 1/2%
Ox-tails, under 5 lb.	8 1/2%
Tripe, scalded	4 1/2%
Tripe, cooked	8 1/2%
Livers, unblemished	25 1/2%
Kidneys	11 1/2%
*Veal and Lamb Products	
Brains	9%
Calif Livers, Type A	49%
Sweetbreads, Type A	39%
Lamb tongues	15
*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.	
**Lamb	
Choice lambs	2300
Good lambs	2200
Commercial lambs	2100
Choice hindquarter	2700
Good hindquarter	2600
Choice forelegs	2700
Good forelegs	2600
**Mutton	
Choice sheep	1810
Good sheep	1710
Choice saddles	1810
Good saddles	1710
Choice forelegs	1810
Good forelegs	1710
Mutton legs, choice	1710
Mutton loins, choice	1810
*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.	
*Fresh Pork and Pork Products	
Reg. pork loins, und. 12 lbs.	24 1/2%
Picnics	24 1/2%
Tenderloins, 10-lb. cartons	22 1/2%
Tenderloins, loose	22 1/2%
Skinned shd., bone in	22 1/2%
Spareribs, under 3 lbs.	22 1/2%
Boston butts, 3/8 lbs.	25
Boneless butts, c. t.	25
Neck bones	14 1/2%
Pigs' feet	18
Kidneys	18
Livers, unblemished	12
Brains	11
Ears	6
Snouts, lean out	6
Snouts, lean in	7 1/2%
Heads	8 1/2%
Chitterlings	8 1/2%
Tidbits, hind feet	8 1/2%
*Prices carlot and loose basis.	
<b>WHOLESALE SMOKED MEATS</b>	
Fancy regular hams, 14/18 lbs., parchment paper	29 1/2%
Fancy skinned hams, 14/18 lbs., parchment paper	29 1/2%
Fancy trim, brisket off, bacon, 8 lb. down, wrap	27
Square cut seedless bacon, 8 lb. down, wrap	24 1/2%
Beef sets, smoked	
Insides, D Grade	35 1/2%
Outsides, D Grade	25 1/2%
Knuckles, D Grade	31 1/2%
Quotations on pork items are loose wrapped, f.o.b. Chicago, subject to OPA quantity differentials.	
<b>*VINEGAR PICKLED PRODUCTS</b>	
Pork feet, 200-lb. bbl.	\$19.50
Regular tripe, 200-lb. bbl.	27.00
Honey, tripe, 200-lb. bbl.	31.00
<b>BARRELED PORK AND BEEF</b>	
Clear fat back pork:	
70-80 pieces	\$28.00
80-100 pieces	28.00
100-125 pieces	28.00
Clear plate pork, 23-35 pieces	24.50
Brisket pork	31.50
Plate, beef, 200 lb. bbl.	31.50
Ex. plate beef, 200 lb. bbl.	34.00
For prices on sales to War Procurement Agencies, see Amendment 20 to RMPR 148, effective May 26, 1945.	
*Quot. on pork items are for lots of 5,000 lb. and include all permitted additions, except boxing and loc. del.	
<b>SAUSAGE MATERIALS</b>	
Carlot basis. Chgo. zone, loose basis:	
Reg. pork trim. (50% fat)	25 1/2%
Sp. lean pork trim. 85%	25 1/2%
Ex. lean pork trim. 95%	25 1/2%
Pork cheek meat	18 1/2%
Pork livers, unblemished	18 1/2%
Boneless bull meat	18 1/2%
Boneless chucks	17 1/2%
Shank meat	18 1/2%
Beef trimmings	18 1/2%
Dressed canners	18 1/2%
Dressed cutter cows	18 1/2%
Dressed bologna hams	18 1/2%
Pork tongues	18 1/2%



## DRY SAUSAGE

Corciat, dry, in hog bungs.....	59%
Thuringer .....	52%
Farmer .....	42%
Hofstadter .....	42%
"A. C. Salami, semi-dry.....	55%
"B. C. Salami, semi-dry.....	33%
Gumbo style Salami.....	64%
Pepperoni .....	52%
Mortadella, semi-dry .....	29%
Capicola (cooked) .....	43%
Proscutto .....	38%

## DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork saus., hog casings Type 1...	30%
Pork saus., bulk Type 1.....	28
Frankfurts, in sheep casings.....	32
Frankfurts, in hog casings.....	26 1/2
Bolegas, natural casings.....	25 1/2
Bolegas, artificial casings.....	25 1/2
Liver saus., fr., hog casings.....	24
Smkd. liver saus., hog bungs.....	24 1/2
"Head cheese .....	20 1/2
New Eng., natural casings.....	35 1/2
Mixed lunch, natural casings.....	25 1/2
"Tongue and blood.....	29 1/2
"Blood sausage .....	24 1/2
"Cheese .....	29 1/2
Polish sausage .....	29 1/2

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

"Individual sellers' ceiling.

## CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w/hae) in 425-lb. bbls., del.....	\$ 8.75
Saltpeper, n. ton, f.o.b. N. Y.:	
Del. refined gran.....	8.80
Small crystals .....	12.00
Medium crystals .....	13.00
Large crystals .....	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda.....	unquoted
Only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar:	
Raw, 96 basis, f.o.b. New Orleans.....	4.00
Standard gran., f.o.b. refiners (3%) .....	5.50
Pickers curing sugar, 250 lb. bags, f.o.b. Reserre, La., less 2% .....	5.15
Dextrose, in car lots, per cwt., (cotton) .....	4.80
in paper bags.....	4.75

## SPICES

(Basis Chgo., orig. bbls., bags, bales.)	
	Whole Ground
Allspice, prime .....	28 31
Resifted .....	29 32
Chili powder .....	51
Cloves, Zanzibar .....	23 26
Ginger, Jam., unbl.....	26 29
Coccol .....	23 27
Mace, fcy, Banda.....	1.05 1.19
Nut Indies .....	95 1.10
E. & W. I. Blend.....	90
Mustard, sour, fcy.....	34
No. 1 .....	52
West India Nutmeg.....	52
Peppika, Spanish.....	55
Pepper, Cayenne .....	87
Red No. 1.....	46
Black Malabar .....	nom.
Black Lampung .....	nom.
Pepper, Packers .....	nom.

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

### Beef casings:

Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack.....	20 @25
Domestic rounds, over 1 3/4 in., 140 pack.....	35 @38
Export rounds, wide, over 1 1/2 in.....	45 @40
Export rounds, medium, 1 1/2 to 1 3/4 in.....	33
Export rounds, narrow, 1 1/2 in. under.....	34 @35
No. 1 weasands, 22 in. up 5	6
No. 1 weasands, 24 in. up	7
No. 1 bungs.....	18 @20
No. 2 bungs.....	10 @12
Middle sewing, 1 1/2 @	2 in. ....
Middles, select, wide, 2 @2 1/2 in.....	65 @70
Middles, select, extra, 2 1/2 @2 1/2 in.....	65 @85
Middles, select, extra, 2 1/2 in. & up.....	1.00@1.10
Middles, select, extra, 2 1/2 in. & up.....	1.25@1.40

### Dried or salted bladders,

per dozen:	
12-15-in. wide, flat.....	1.05@1.10
10-12-in. wide, flat.....	.50@.60
8-10-in. wide, flat.....	.30@.35
6-8-in. wide, flat.....	.25@.30

### Pork casings:

Extra narrow, 20 mm. & dn.....	2.40@2.50
Narrow mediums, 22 @32 mm.....	2.40@ 2.50
Medium, 32 @35 mm.....	2.40@ 2.50
Medium, 35 @38 mm.....	1.80@1.90
Wide, 38 @43 mm.....	1.80@ 1.90
Extra wide, 43 mm.....	1.50@1.60
Export bungs.....	23 @25
Large prime bungs.....	18 @20
Medium prime bungs.....	12 @14
Small prime bungs.....	8 @10
Middles, per set.....	21 @24

## SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed .....	85	70
Cominos seed .....	46	51
Mustard sd., fcy, yel. ....	28	..
American .....	28	..
Marjoram, Chilean.....	19	25
Oregano .....	13	16

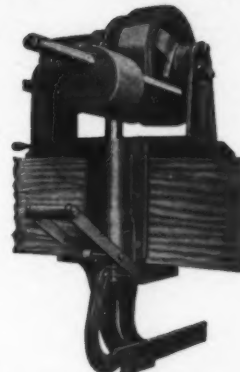
## OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	19
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type .....	Unquoted

## VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago .....	15.06
Raw soap stocks:	
Cents per lb. del'd in tank cars.	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East .....	3 1/2
Corn foots, basis 50% T.F.A. Midwest .....	3 1/2
East .....	3 1/2
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East .....	3 1/2
Soybean oils, in tanks, f.o.b. mills, Midwest .....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

Manufacturer to jobber prices, f.o.b.



## HOW ARE YOU DROPPING ?

Are you lowering beef carcasses from bleeding rail to floor by means of an obsolete or slow and dangerous dropper? You owe it to yourself to investigate this "Boss" Friction Carcass Dropper No. 422. Many exclusive "Boss" features to speed the work, reduce the hazard and lower the cost. Write for descriptive literature.

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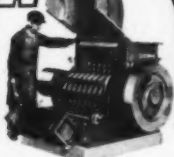
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AUSTIN, MINNESOTA



**SOLVAY** *nitrite of soda*

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N. Y.

# MARKET PRICES *New York*

## DRESSED BEEF CARCASSES

### City Dressed

Steer, heifer, choice.....	2230
Steer, heifer, good.....	2130
Steer, heifer, commercial.....	1930
Steer, heifer, utility.....	1730
Cow, commercial.....	1930

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

## KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	2170
Steer, hfr., tri., good.....	2095
Steer, hfr., tri., commercial.....	1970
Steer, hfr., tri., utility.....	1770
Steer, hfr., reg. chk., choice.....	2445
Steer, hfr., reg. chk., good.....	2295
Steer, hfr., reg. chk., commercial.....	2170
Steer, hfr., reg. chk., utility.....	1895

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	2380
Steer, hfr., rib, good.....	2455
Steer, hfr., rib, commercial.....	2280
Steer, hfr., rib, utility.....	2030
Steer, hfr., loin, choice.....	2130
Steer, hfr., loin, good.....	2365
Steer, hfr., loin, commercial.....	2480
Steer, hfr., loin, utility.....	2135

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosh. cuts, when permitted, are not included in prices.

## \*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	25 1/2
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/2
Hams, regular, under 14 lbs.....	24
Hams, skinned fresh, under 14 lbs.....	28
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/2
Spareribs, medium.....	15 1/2

Pork loins, fr., 10/12 lbs.....	27 1/2
Shoulders, regular.....	23 1/2
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	24
Hams, sknd., under 14 lbs.....	28
Picnics, bone in.....	23 1/2
Pork trim, ex. lean.....	32
Pork trim, regular.....	19 1/2
Spareribs, medium.....	16 1/2
Boston butts, 3/8 lbs.....	28

## \*COOKED HAMS

Cooked hams, skin on, fattd., 8/down.....	46 1/2
Cooked hams, skinned, fattd., 8/down.....	49 1/2

## CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended April 6, 1946, were reported as follows:

	Week Apr. 6	Previous week	Year ago
Cured meats, pounds.....	19,617,000	18,981,000	21,428,000
Fresh meats, pounds.....	28,839,000	28,094,000	50,000,000
Lard, pounds.....	5,910,000	7,563,000	3,928,000

## \*SMOKED MEATS

Reg. hams, under 14 lbs.....	24 1/2
Reg. hams, 14/18 lbs.....	24 1/2
Reg. hams, over 18 lbs.....	24 1/2
Skd. hams, under 14 lbs.....	24 1/2
Skd. hams, 14/18 lbs.....	24 1/2
Skd. hams, over 18 lbs.....	24 1/2
Picnics, bone in.....	24 1/2
Bacon, Western, 8/12 lbs.....	24 1/2
Bacon, City, 8/12 lbs.....	24 1/2
Beef tongues, light.....	24 1/2
Beef tongues, heavy.....	24 1/2

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in	
Apr. 10, under 80 lbs.....	\$22.00
81 to 90 lbs.....	21.40
100 to 119 lbs.....	20.80
120 to 136 lbs.....	20.11
137 to 153 lbs.....	19.50
154 to 171 lbs.....	18.91
172 to 188 lbs.....	18.30

# CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR CHICAGO  
BASIS

THURSDAY, APR. 11, 1946

### REGULAR HAMS

Fresh or Frozen	S.P.
5-10 .....	22 1/4
10-12 .....	22 1/2
12-14 .....	22 3/4
14-16 .....	23

### BOILING HAMS

Fresh or Frozen	S.P.
14-16 .....	21
16-18 .....	20 1/2
18-20 .....	20 1/4
20-22 .....	20

### SKINNED HAMS

Fresh or Frozen	S.P.
10-12 .....	24 1/4
12-14 .....	24 1/2
14-16 .....	24 3/4
16-18 .....	25
18-20 .....	25 1/4
20-22 .....	25 1/2
22-24 .....	25 3/4
24-26 .....	26
26-28 .....	26 1/4
28-30 .....	26 1/2
30-32 .....	26 3/4

### PICNICS

Fresh or Frozen	S.P.
4-6 .....	20 1/4
6-8 .....	20 1/2
8-10 .....	20 3/4
10-12 .....	21
12-14 .....	21 1/4
14-16 .....	21 1/2

Short shank 1/2c over.

## BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
Under 8 .....	18 1/4
8-12 .....	18
12-16 .....	16 1/4
16-20 .....	16
20-22 .....	15 1/4

### D.S. BELLIES

Clear	Rib
18-20 .....	15 1/4
20-25 .....	15 1/2
25-30 .....	15 3/4
30-35 .....	15 1/2
35-40 .....	15 1/4
40-50 .....	15

### GREEN AMERICAN BELLIES

16-20 .....	15
20-25 .....	15 1/2
25 and up .....	15

### FAT BACKS

Green or Frozen	Cured
6-8 .....	11 1/4
8-10 .....	11 1/2
10-12 .....	11 3/4
12-14 .....	12
14-16 .....	12 1/4
16-18 .....	12 1/2
18-20 .....	12 3/4
20-25 .....	12 1/2

### OTHER D.S. MEATS

Fresh or Frozen	Cured
Regular plates .....	11 1/4
Clear plates .....	10 1/4
Jowl butts .....	10 1/4
Square jowls .....	12 1/4

## FUTURE PRICES

MONDAY, APRIL 8, THROUGH  
THURSDAY, APRIL 11, 1946

LARD	Open	High	Low	Close
May .....	14.05b			
July .....	14.05b			
Sept. ....	No bids or offerings			
Oct. ....	No bids or offerings			

### WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Apr. 8 ...	14.05b	13.05b	12.75b
Apr. 9 ...	14.05b	13.05b	12.75b
Apr. 10 ...	14.05b	13.05b	12.75b
Apr. 11 ...	14.05b	13.05b	12.75b
Apr. 12 ...	14.05b	13.05b	12.75b

### Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L. ....	14.80
Kettle rend., tierces, f.o.b.	
Chicago C. L. ....	15.30
Leaf, kettle rend., tierces,	
f.o.b. Chicago C. L. ....	15.05
Neutral, tierces, f.o.b.	
Chicago C. L. ....	15.80
Shortening, tierces, (North)	
Chicago C. L. ....	16.50
Shortening, tierces, (South)	
c.f. ....	16.25

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium, sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground fish scrap, dried, 11% ammonia, 10% B.P.L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot	55.00
April shipment	55.00
Fish scrap (acidulated), 7% ammonia, 8% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	35.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.53

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works .....	\$42.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works .....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit .....	.65

### Dry Rendered Tankage

45/50% protein, unground .....	\$ 1.25
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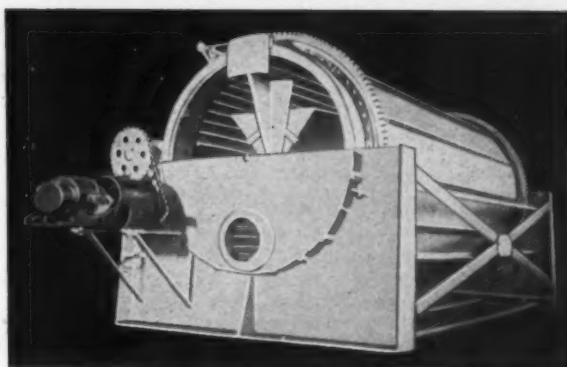
## EASTERN FERTILIZER MARKETS

New York, April 10, 1946

Several cars of cracklings were sold at the ceiling price this past week but the packers still report a reduced production. The movement of fertilizer has been temporarily retarded by the cooler weather which is giving some of the manufacturers a chance to catch up with their orders. There is no change in the South American situation.

## CLEANSER TO CANADA

Swift's Cleanser, a new household product which has been advertised in the United States for the past several months, is being introduced to the retail trade in Ontario by Swift Canadian Co., Toronto. Newspapers, posters and radio will be used when the campaign starts early in April, and advertising will be expanded beyond Ontario as the distribution area is enlarged.



## THE NORTH SEWAGE SCREEN STOPS Pollution— SAVES By-Products

- Prevents plugging of sewers and overloading sewage disposal plants
- Handles killing floor waste and paunch manure
- Built in sizes to fit your plant capacity

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Straight or Mixed Cars  
**BEEF • VEAL • LAMB • PORK**  
AND OFFAL

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Established 25 Years

**EDWARD KOHN CO.**  
For Tomorrow's Business



# BY-PRODUCTS—FATS—OILS

## TALLOWES AND GREASES

**TALLOWES AND GREASES.**—With inspected slaughter of livestock continuing downward, production of both tallowes and greases is far below normal needs. Buyers are willing to take any and all offerings of product, but some of the smaller users report inability to fill their needs enough to keep operations near a normal level. Even though there are numerous handicaps under which the trade is working, including limited reserve stocks, it is doubtful that any users are holding maximum amounts of product now. Some in the trade are still optimistic about the immediate future and feel that hog and cattle marketings will show a sufficient increase to boost production of tallowes and greases at least moderately.

While supplies were reported to be on the light side, numerous producers booked product this week for future delivery with a fair amount sold for immediate delivery. Grease sales during the week included choice white at 8½c; A-white, 8¼c; B-white, 8½c; yellow at 8¼c and all lower grades at permitted maximums.

**NEATSFOOT OIL.**—Production of neatsfoot oil is very light and demand only moderate. However, quotations are holding steady because of the light offerings of this product.

**OLEO OIL.**—Trading is very quiet with quotations firm. Extra oleo oil is quoted at 13.04c and prime oleo oil at 12.75c, both in tierces.

**STEARINE.**—Sales in this market are restricted by lack of offerings. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8.50c, both ceiling prices.

**GREASE OIL.**—Market is firm and well sold up. No. 1 oil is 14c; prime burning, 15¼c, and acidless tallow oil, 13¼c.

## VEGETABLE OILS

The Department of Agriculture stated this week that the fats and oils supply situation will remain tight for the next few months, but some improvement is expected before the end of the year. The agency indicated that increases in coconut oil may be offset by reduced importations of palm oil and tallow because of combined food board allocations. On a world basis, fats and oils will probably remain tight both for the rest of 1946 and through 1947, it was said, because of the slow recovery in this field in Europe. Total civilian fat supplies, estimated at 42 lbs. per person, will be 6 lbs. below the 1935-39 average, "and at least 8 lbs., below the demand at present levels." Meanwhile, trading in the market on the various oils was on a very limited scale.

**SOYBEAN OIL.**—An optimistic note in the government's report this week was that a larger soybean acreage may be planted this year than was anticipated in the March 1 report. However, the trade is now very quiet with few beans being marketed.

**PEANUT OIL.**—Volume of trading continues very light in the peanut oil market with prices holding firm at the ceilings. Only a few tanks of oil were reported moving this week.

**OLIVE OIL.**—A new attempt to secure olive oil in exchange for soybean oil was made by the Department of Agriculture this week, it being revealed that such a deal is in progress with Italy. Applications for license to ship are now being received and it is reported that the Italian government will issue export permits to regular olive oil exporters.

**COTTONSEED OIL.**—The trade in cottonseed oil remains dormant. The futures market is inactive and offerings in the spot trade are very light.

## BY-PRODUCTS MARKETS

### Blood

	Unit	Amount
Unground, loose	.....	\$5.50

### Digester Feed Tankage Materials

Unground, per unit ammonia	.....	\$5.50
Liquid stick, tank cars	.....	2.50

### Packinghouse Feeds

	Carload, per ton
65% digester tankage, bulk	.....\$75.00
60% digester tankage, bulk	.....71.00
55% digester tankage, bulk	.....68.00
50% digester tankage, bulk	.....65.00
45% digester tankage, bulk	.....62.00
50% meat, bone meal scraps, bulk	.....70.00
100% blood-meal	.....80.00
Special steam bone-meal	.....50.00

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	.....\$5.00
Steam, ground, 3 & 26	.....5.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	.....
10@11% ammonia	.....\$ 3.35 @ 4.00
Bone tankage, unground, per ton	.....30.00 @ 31.00
Hoof meal	.....4.25 @ 4.50

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	.....
*55% protein or less	.....\$1.25
*55 to 75% protein	.....1.25

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	.....\$1.00
Hide trimmings (green salted)	......50
Sinews and plaxles (green, salted)	......50

	Per ton
Cattle jaws, skulls and knuckles	.....\$45.00
Pig skin scraps and trim, per lb.	.....7½ @ 7½

### Bones and Hoofs

	Per ton
Round shins, heavy	.....\$70.00 @ 80.00
Flat shins, heavy	.....65.00 @ 75.00
light	.....60.00
Blades, buttocks, shoulders & thighs	.....62.50 @ 65.00
Hoofs, white	.....nominal
Hoofs, house run, assorted	.....40.00 @ 45.00
Junk bones	.....35.00

### Animal Hair

Winter coil dried, per ton	.....\$ 60.00
Summer coil dried, per ton	.....35.00 @ 37.50
Winter processed, black, lb.	......50
Cattle switches	.....4 @ 4½
Winter processed, gray, lb.	......50

\*Denotes ceiling price, f.o.b. shipping point.  
†Based on 15 units of ammonia.  
‡Delivered Chicago.

*Willibald Schaefer Company*

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ST. LOUIS 7, MO.



CHESTNUT 9630  
TELETYPE  
WESTERN UNION PHONE



# HIDES AND SKINS

Packer and small packer hide markets closely sold up—Better class of country offerings also sold—Some unfilled permits—Packers clear calf and kips.

## Chicago

**HIDES.**—All the local packers and the larger outside packers cleared their small March productions of hides previous week, at full ceiling prices, so little action was apparent this week in the packer market except for the movement of calf and kipskins. Tanners described offerings from the larger killers as "pitifully small."

Federally inspected slaughter of cattle during March totalled 903,712 head, 11 percent under the Feb. kill of 1,014,598, and 25 percent under the 1,212,531 reported for March 1945; it was also eight percent under the five-year average for March. It was the smallest March kill since 1941, but it surpassed that of March for any prior year. Total for first three months this year was 2,929,990 head, or 20 percent less than the 3,644,904 reported same time 1945.

Calf slaughter in March was 484,259 head, an increase of 13 percent over the Feb. total of 426,756, but 16 percent under the 574,961 killed in March 1945; the three months total of 1,351,190 was 14 percent under the 1,576,725 reported same time last year.

There are quite a few unfilled buying permits still in the market, with little apparent chance of filling them before the permits expire on April 13. The next permits are expected April 29, although this is not yet official. Present indications point to another very light kill among the larger packers this month. Packers at some river points are reported down to around 20 percent of normal.

The small packer market is also reported well sold up, around here and in most sections of the country, with further inquiry for hides. Small packer stock cleared at the full ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands;

bulls were generally reported going at the ceiling of 11½c for natives and 10½c for branded bulls.

The Pacific Coast market is also closely sold up at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

There was a better demand this month for country hides, due to the shortage of packer stock and early buying of the better small packer offerings. There is still an active inquiry for country hides up to 48/50 lb. at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less; country bulls have been moving at 10½@11c basis natives. Buyers discount renderers around ½c. The heavy average country hides appear to be moving freely through export channels at the full ceiling, according to traders.

## FOREIGN WET SALTED HIDES.

A total of 37,600 hides are reported to have moved from the South American market during March, of which France took 13,000, Sweden 7,000, Finland 3,000, Holland 4,000, Switzerland 2,700, Norway 3,000, and 2,000 sold to either Canada or the States. Considerable trading was reported at mid-week, all at prices far above the recognized ceilings of the International Hide & Leather group. A local dealer bought 25,000 Municipal extremes, including rejects, reported moving to Mexico; local B.A. tanners bought 10,000 reject steers and 3,000 sound steers; Mexican buyers took 4,000 Anglo steers equal to 127 pesos, as against U.N. ceiling at 106 pesos.

**CALFSKINS.**—One packer moved small March calf production late last week, and further trading this week cleared the other packers. Market is quotable strong at ceiling of 27c for heavies and 23½c for lights under 9½ lbs., but bulk of small actual sales were on New York selection.

City calfskins are strong at ceiling of 20½c for 8/10 lb., and 23c for 10/15 lb.; collectors cleared their holdings previous week, in good part on New York selection. Country calfskins sold

at 16c for 10 lb. and down and 18c for 10/15 lb. City light calf and deacons are salable at \$1.43, selected.

**KIPSKINS.**—One local packer cleared small March production of kipskins late last week, and the other three packers sold or booked March kips this week. Market is strong at ceiling of 20c for 15-30 lb. natives, and 17½c for brands, but at least part of actual sales were on New York selection.

City kipskins were about cleaned up previous week, partly on New York selection; on a per lb. basis, market is strong at 18c for 15-30 lb. natives and 17c for brands. Country kips sold at 16c, flat.

Two packers sold March regular slunks this week at \$1.10, flat; hairless are moving as made, at 55c, flat.

**SHEEPSKINS.**—Packer shearlings are more active and strong. Six cars were reported this week, with No. 1's at \$2.15, No. 2's ranging upwards from \$1.75 to \$1.85, No. 3's at \$1.00, and a few No. 4's at 40c; ceiling of \$1.90 is asked for some No. 2's, with ceilings reached on other grades. Fall clips are not so plentiful now and were included in mixed cars at \$3.15@3.60, depending upon points, wool selection, spread, etc. Pickled skins are sold up and quoted \$7.75@8.00 per doz. packer production, with many permits reported unfilled. Some further trading by midwest packers early this week in April packer wool pelts, with no details released but intimations \$3.87½ per cwt. liveweight basis was paid; higher prices are credited in other quarters, while reports are heard of lower sales earlier. Production is declining as shearing production increases, and wool pullers are catching up; total kill is also easing off.

## New York

**PACKER HIDES.**—The New York packers cleared their very light holdings of March hides previous week at full ceiling prices, and the eastern small packers are also now reported sold up to end of March, at full ceiling prices.

**CALFSKINS.**—The New York collectors were active previous week, as soon as permits were released, clearing their 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips



## STAINLESS STEEL

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Are you using the right grain?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right amount?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

# The Perfect<sup>\*</sup> BINDER



**FOR WIENERS, BOLOGNA,  
SPECIALTY LOAVES**

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**HIGH PROTEIN  
LOW FAT**

Rich in food value, Special X Soy Flour contains 50% protein. Its low fat (7%) and low moisture (5%) content make it the "perfect" binder.

By keeping the fat and moisture stabilized Special X Soy Flour holds the original freshness longer and reduces cooler shrinkage.

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FRESHNESS**

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FREE**

Write for Free Sample. Try a test batch. See for yourself what SOY, the "perfect" binder, will do for you.

**\*Special X SOY FLOUR**

**Meatone GRITS**

Write for **FREE** Samples

**SPENCER  
KELLOGG**

AND SONS, INC.

DECATUR 80, ILLINOIS

## WEEK'S CLOSING MARKETS

\$3.95, and 17 lb. up \$4.35. Packer offerings were reported light and moved this week, 3-4's going at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Apr. 12, '46	Prev. week	Cor. week, 1945
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14½	@14½	@14½
Brnd'd cows	@15½	@15½	@15½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@12	@12	@12
Nat. bulls	@11	@11	@11
Brnd'd bulls	@27	@27	@27
Calfskins	23½ @27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11½	@11½	@11½
Brnd'd bulls	@10½	@10½	@10½
Calfskins	20½ @23	20½ @23	20½ @23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; smaller packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. str.	@15	@15	@15
Hvy. cows	@15	@15	@15
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	10½ @11	10½ @11	10½ @11
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pkr. shearlgs.	@2.15	@2.15	1.90 @2.15
Dry pelts	24½ @25½	24½ @25½	25 @25½

### NEW RETAIL CEILINGS ON LAMB, MUTTON AND VEAL

The Office of Price Administration has increased by 1¢ a pound retail ceilings for about half of the lamb, mutton and veal cuts consumers buy. The remaining ceilings are unchanged. This action, which became effective April 8, raised the average price of lamb and mutton by about ½¢ a pound, and the average price of veal by about ½¢ a pound, OPA said.

The new ceilings compensate retailers of meat and meat products for higher wholesale ceilings resulting from recent wage and salary increases in the meat industry. The agency said that the new prices will be posted at all retail meat counters throughout the country.

### UNION PROTESTS LAYOFFS

Kansas City, Kans., locals of the United Packinghouse Workers Union (CIO) last week demanded a congressional investigation of curtailed operations and worker layoffs in the meat packing industry.

### FRIDAY'S CLOSING

#### Provisions

There is little change in the provision market from week to week. Hog runs continue very disappointing and many processors are operating far below capacity. The limited offerings of pork cuts are readily absorbed at full ceiling prices with offerings far below needs.

#### Cottonseed Oil

May 14.31b; July 14.31b; Sept., Oct. and Dec. 14.31b.

### PORK CEILING AMENDMENT CORRECTS EARLIER ERRORS

Amendment 34 to RMPR 148, effective April 9, corrects oversights and errors which occurred in Amendment 33, which was effective March 11. The specific changes are:

1: The price for smoked "hams—skinless, boneless and fattened" weighing over 12 lbs. is corrected from "\$26.75" to "\$36.75" per cwt. The price for this product prior to Amendment 33 was \$35.75.

Item 7 of the Schedule I(a) of Section 1364.35 is amended by changing the price specified in the column headed "Smoked" opposite the words "Over 12" from "\$26.75" to "\$36.75."

2: Amendment 33 failed to increase the price for pork chops priced in Schedule I(f) for sale only to purveyors of meals, notwithstanding the fact that prices for pork loins were increased.

Item 15 of Schedule I(f) of Section 1364.35 is amended by changing the price specified in the column headed "Fresh or frozen" from "\$27.50" to "\$28.75."

3: Amendment 33 failed to increase the price for canned slab bacon packed in 14-lb. tins for sale to war procurement agencies, notwithstanding the fact that prices for such bacon, when not canned, were increased.

Item 28 of Schedule I(h) of Section 1364.35 is amended by changing the price specified in the column headed "Price per 100 lbs" for the item when packed in 14 pound cans from "\$26.00" to "\$27.70."

### FEBRUARY MEAT PRODUCTION

Total production of meat and lard during February, 1946, compared with a year earlier.

	Feb., 1946 lbs.	Feb., 1945 lbs.
Beef	532,944,000	589,739,000
Veal	36,802,000	42,634,000
Pork (carcass wt.)	924,170,000	907,023,000
Lamb and mutton	100,934,000	71,119,000
Total	1,594,850,000	1,610,515,000
Pork, excl. lard	708,560,000	480,400,000
Lard and rendered pork fat	157,087,000	91,815,000

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all the flavor in!



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**WEST CARROLLTON PARCHMENT CO.**  
WEST CARROLLTON, OHIO



# LIVESTOCK MARKETS *Weekly Review*

## BIG DROP IN MARCH INSPECTED SLAUGHTER

Somewhat in line with expectations based on market observation, the March slaughter of cattle and calves under federal inspection dropped back rather sharply from a year ago. Hog slaughter pushed a little ahead of March last year, while that of sheep and lambs was extended to an all-time record for the month.

The slaughter of 903,712 cattle in March was 11 per cent under a month earlier, 25 per cent below March last year and eight per cent less than the five-year average for that month. This was the smallest March slaughter since 1941 but it surpassed that of March for any prior year. Total for three months this year reached 2,929,990, or 20 per cent less than last year and just one per cent under the five-year average.

Inspected slaughter of calves in March was 484,259, an increase of 13 per cent over February but a decrease of 16 per cent from March a year ago. It was three per cent under the five-year average and figured as the lightest March slaughter since 1943. Total for three months reached 1,351,190, which was 14 per cent under last year and barely one per cent above the five-year average.

The March hog slaughter totaled 3,635,521, which was five per cent above a year ago, but a decrease of 23 per cent from February and 22 per cent under the five-year average for March indicating a considerable drop from recent peak years. However, the March slaughter was not much different than the long-time pre-war average. In the first three months this year, slaughter totaled 13,245,077, or 10 per cent above last year but 12 per cent less than the five-year average.

The slaughter of sheep and lambs continued well above previous years but it was down 10 per cent from February this year. The March total of 1,978,282 was largest on record for the month. It figured 15 per cent above last year and 26 per cent larger than the five year average. Total for the January-March period this year reached 5,614,300 or four per cent more than in the same three months last year and 16 per cent more than the five-year average (1941-45).

## WORLD CATTLE NUMBERS SHOW MODEST DECLINE

Preliminary reports for 1946 indicate that cattle numbers have decreased in North America and Europe, and increased in the Soviet Union since the beginning of 1945, according to the U. S. Department of Agriculture's Office of Foreign Agricultural Relations.

The drop in North American cattle numbers is placed at 2,000,000 and the European decrease at 6,000,000. The increase in the Soviet Union is estimated at 3,700,000. Little net change in the cattle population is reported elsewhere in the world.

World cattle numbers at the beginning of 1945 totaled 710,000,000 head. This was 2,000,000 fewer than the year before, and 13,000,000 or two per cent, below the 1936-40 average when the number was relatively high, especially in Europe.

Some increase in cattle numbers is expected this year, especially in countries where declines occurred during the war. Decreases are likely, however, in North America and Germany. As cattle depend more upon pastures and roughage, their numbers will be less affected by the world grain and feed shortage than will hogs and poultry.

## MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture during January, 1946, compared with the corresponding period a year earlier.

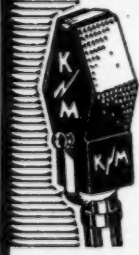
Ingredient schedule of uncolored oleomargarine:		Jan., 1946	Jan., 1945
	lbs.		lbs.
Butter culture	54		
Butter flavor	434		
Citric Acid	216		
Color			
Corn oil	850,901	585,429	
Cottonseed oil	18,111,992	25,521,409	
Cottonseed stearine			
Derivative of glycerine	97,987	80,886	
Diacyl	1,025		
Estearine	8,629	8,797	
Lecithin	51,809	9,077,502	
Milk	7,574,190	62,879	
Monostearine	30,281	752,600	
Neutral lard	154,012	435,901	
Oleo oil	185,324	107,000	
Oleo stearine	161,184	120,500	
Oleo stock	16,395	1,478,188	
Peanut oil	1,678,188	1,091,600	
Salt	1,359,986	24,532	
Soda (benzoate of)	29,603	18,007,500	
Soya bean oil	15,793,984	9,318	
Soya bean stearine		2,960	
Soya flakes		6,000	
Sunflower oil			
Tallow	2,700		
Vitamin concentrate	9,854		
Total	46,146,728	57,390,800	

## KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during February, 1946, with comparisons:

	Feb., 1946	Jan., 1946	Feb., 1945
	Per cent	Per cent	Per cent
Cattle—			
Steers	46.7	43.2	46.1
Heifers	14.2	11.7	14.1
Cows	36.2	42.5	38.1
Bulls and stags	30.4	2.8	1.1
Canners and cutter	8.9	12.7	11.3
Hogs—			
Sows	9.3	8.1	6.1
Barrows and gilts	90.3	91.8	93.8
Stags and boars	.4	.3	.1
Sheep and lambs—			
Lambs and wags	89.3	81.9	87.1
Sheep	10.7	18.1	12.9

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*Central*

**LIVESTOCK ORDER BUYING CO.**

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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on April 11, 1946, reported by Office of Production & Marketing Administration:

HOES (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.25-14.85	\$14.80 only	\$.....	\$.....	\$.....
140-160 lbs.	14.50-14.85	14.80 only	14.50 only	14.25-14.50	14.60 only
160-180 lbs.	14.85 only	14.80 only	14.50 only	14.45-14.55	14.60 only
180-200 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
200-220 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
220-240 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
240-270 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
270-300 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
300-320 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
320-360 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only

Medium:

160-220 lbs.	13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.55	14.25-14.60
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POWS:

Good and Choice:

270-300 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
300-330 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
330-360 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
360-400 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only

Good:

400-450 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
450-550 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only

Medium:

250-350 lbs.	11.50-13.50	13.25-14.05	13.25-13.75	13.60-13.80	13.60-13.85
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PIGS (SLTR.):

Medium to Choice:

90-120 lbs.	12.00-14.85	13.75-14.80	.....	.....	.....
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.	16.50-17.50	16.50-17.50	16.25-17.25	16.75-17.40	16.50-17.50
900-1100 lbs.	17.00-17.75	16.50-17.50	16.35-17.50	16.35-17.50	16.75-17.70
1100-1300 lbs.	17.25-18.00	16.75-17.75	16.65-17.50	16.75-17.65	16.75-17.70
1300-1500 lbs.	17.25-18.00	16.75-17.75	16.75-17.50	17.00-17.65	16.75-17.70

STEERS, Good:

700-900 lbs.	16.00-16.75	14.75-16.50	15.00-16.35	15.00-16.25	14.50-16.75
900-1100 lbs.	16.00-17.00	15.00-16.50	15.25-16.50	15.50-16.50	14.75-16.75
1100-1300 lbs.	16.50-17.25	15.25-16.75	15.50-16.50	15.65-16.75	14.75-16.75
1300-1500 lbs.	16.50-17.25	15.25-16.75	15.75-16.50	15.75-16.75	14.75-16.75

STEERS, Medium:

700-1100 lbs.	13.50-16.00	13.00-15.00	12.50-15.00	12.50-15.00	12.00-14.75
1100-1300 lbs.	14.00-16.25	13.25-15.25	.....	13.75-15.25	12.25-14.75

STEERS, Common:

700-1100 lbs.	12.00-14.00	11.00-13.25	10.50-12.00	11.00-12.50	10.25-12.25
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HEIFERS, Choice:

600-800 lbs.	16.00-17.00	16.25-17.50	15.75-17.00	16.25-16.75	16.00-17.25
800-1000 lbs.	16.50-17.50	16.50-17.50	16.00-17.40	16.50-17.25	16.25-17.50

HEIFERS, Good:

600-800 lbs.	15.25-16.00	14.25-16.25	14.50-15.75	15.00-16.25	14.00-16.25
800-1000 lbs.	16.00-16.50	14.50-16.50	14.50-15.75	15.50-16.50	14.00-16.25

HEIFERS, Medium:

500-900 lbs.	12.50-15.50	11.50-14.50	11.25-14.25	12.00-14.75	11.50-14.00
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HEIFERS, Common:

500-900 lbs.	10.50-12.50	10.00-11.50	10.25-11.25	10.50-11.75	9.50-11.50
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COWS, All Weights:

Good	14.00-15.00	12.50-14.25	12.25-14.25	12.75-14.00	12.00-13.75
Medium	12.75-14.00	10.00-12.50	10.75-12.25	11.00-12.50	10.00-12.00
Cutter & Comm.	8.25-12.75	8.00-10.00	7.75-10.75	8.00-11.00	8.00-10.00
Canner	7.00-8.25	7.00-8.00	7.00-7.75	6.75-8.00	7.00-8.00

BULLS (Ylgs. Excl.), All Weights:

Beef, good	13.50-15.00	13.25-14.50	13.25-14.00	13.50-14.00	13.00-14.00
Sausage, good	13.00-14.00	12.00-13.00	12.50-13.25	12.75-13.50	11.75-13.00
Sausage, med.	12.00-13.00	11.00-12.00	11.25-12.50	11.25-12.75	10.50-11.75
Sausage, cut. & com.	10.00-12.00	9.00-11.00	9.25-11.25	8.75-11.25	8.50-10.50

VEALERS:

Good & choice	14.00-17.00	13.50-17.90	13.00-15.00	14.00-17.00	14.50-16.50
Com. & med.	9.00-14.00	10.00-13.50	9.50-13.00	9.00-14.00	10.00-14.50
Cull	8.00-9.00	6.50-10.00	8.00-9.50	8.00-9.00	7.00-10.00

CALVES:

Good & choice	13.50-15.00	12.50-15.50	12.00-14.50	13.00-16.00	.....
Com. & med.	10.00-13.50	9.50-12.50	9.50-12.00	9.00-13.00	.....
Cull	8.00-10.00	6.50-9.50	8.00-9.50	6.00-9.00	.....

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	16.75-17.00	15.75-16.50	16.00-16.00	15.50-16.00	15.50-16.25
Med. & good	14.75-16.25	13.75-15.50	13.75-15.65	13.75-15.25	13.00-15.25
Common	12.25-13.75	11.50-13.00	11.50-13.25	12.00-13.50	10.50-12.75

EWES:

Good & choice	8.25-8.75	7.50-8.00	7.50-8.25	7.50-8.00	7.50-8.75
Com. & med.	6.75-8.00	6.25-7.50	6.50-7.50	6.25-7.25	5.50-7.25

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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- Lemon Extract
- Extract of Ginger
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## SLAUGHTER REPORTS

Special reports to THE NATIONAL  
PROVISIONER showing the number  
of livestock slaughtered at 15 centers  
for the week ended April 6, 1946.

### CATTLE

	Week ended Apr. 6	Prev. week	Cor. week, 1945
Chicago†	8,064	10,006	21,731
Kansas City...	6,858	8,344	16,641
Omaha*	13,249	16,132	20,925
East St. Louis...	2,653	4,000	8,006
St. Joseph....	2,723	3,195	6,460
Sioux City....	7,943	10,470	9,164
Wichita*	1,315	1,433	3,131
Philadelphia ..	3,735	3,392	2,142
Indianapolis ..	467	456	1,639
New York & Jersey City...	12,816	11,027	10,717
Okl. City*....	1,282	1,282	4,603
Cincinnati...	6,116	6,919	5,268
Denver .....	6,522	6,071	6,150
St. Paul.....	8,729	8,616	19,361
Milwaukee ..	3,411	3,663	2,331
Total .....	85,906	95,906	129,269

\*Cattle and calves.

### HOGS

Chicago	59,390	70,734	57,700
Kansas City...	25,285	24,659	21,819
Omaha	37,779	40,162	25,286
East St. Louis*	60,333	54,931	46,671
St. Joseph....	13,523	18,038	8,468
Sioux City....	27,950	28,811	21,211
Wichita	3,683	3,124	2,514
Philadelphia ..	10,971	8,731	11,011
Indianapolis ..	12,211	13,919	18,703
New York & Jersey City...	40,035	40,489	32,368
Okl. City....	7,268	7,268	6,634
Cincinnati...	13,979	12,491	11,217
Denver .....	12,159	11,804	8,298
St. Paul.....	19,271	20,683	15,370
Milwaukee ..	4,113	4,637	4,272
Total .....	349,950	360,281	291,542

†Includes National Stock Yards, E.  
St. Louis, Ill., and St. Louis, Mo.

### SHEEP

Chicago†	10,379	12,630	16,367
Kansas City...	16,379	17,115	28,463
Omaha	27,961	28,435	33,859
East St. Louis...	3,899	4,183	3,735
St. Joseph....	20,022	19,883	17,563
Sioux City....	19,057	9,931	12,534
Wichita	5,544	4,751	4,469
Philadelphia ..	2,155	3,153	2,911
Indianapolis ..	922	2,100	644
New York & Jersey City...	49,018	56,322	37,018
Okl. City....	8,322	8,322	1,897
Cincinnati...	123	124	547
Denver .....	12,080	15,423	11,531
St. Paul.....	6,506	6,306	7,373
Milwaukee ..	473	892	1,201
Total .....	173,531	189,230	180,112

†Not including directs.

### NEW YORK LIVESTOCK

Livestock prices at Jersey  
City, April 8, 1946:

#### CATTLE:

Steers, gd. & ch.	\$18.00@18.60
Cows, com. & med.	11.25@13.50
Cows, can. & cut.	8.50@10.25
Bulls, com. & gd.	12.00@14.00

#### CALVES:

Vealers, gd. & ch.	\$ 18.00
Calves, med. to gd.	14.00@16.50

#### HOGS:

Gd. & ch.	\$15.30
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#### LAMBS:

Lambs, med. to ch.	\$17.00@17.50
Ewes, med. to gd.	5.00@ 8.00

Receipts of salable live-  
stock at Jersey City and 41st  
St., New York market for  
week ended Apr. 6, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable	744	714	273	467
Total (incl. directs)	6,728	8,124	20,900	40,446

Previous week:

Salable	607	234	219	601
Total (incl. directs)	5,207	6,067	20,866	47,368

\*Includes hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by Office of Production &  
Marketing Administration.)

Des Moines, Ia., April 11.—  
At the 19 concentration yards  
and 11 packing plants in Iowa  
and Minnesota, hog prices  
were generally steady for the  
week.

Hogs, good to choice:

160-180 lb.	\$13.75@14.40
180-240 lb.	14.20@14.40
240-330 lb.	14.20@14.40
330-360 lb.	14.20@14.40

Sows:

270-330 lb.	\$13.45@13.70
400-550 lb.	13.40@13.70

Receipts of hogs at Corn  
Belt markets, for the week  
ended Apr. 11 were as fol-  
lows.

	This week	Same day last wk.
Apr. 5	26,000	21,500
Apr. 6	20,200	27,000
Apr. 8	80,800	34,800
Apr. 9	29,700	22,000
Apr. 10	30,000	17,300
Apr. 11	26,000	28,500

## RECEIPTS AT CHIEF CENTERS

Receipts at leading mar-  
kets for the week ended  
April 6 were reported to be  
as follows:

#### AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 6	233,000	322,000	236,000
Mar. 30	257,000	365,000	253,000
1945	261,000	271,000	200,000
1944	223,000	699,000	266,000
1943	229,000	395,000	278,000

#### AT 11 MARKETS,

WEEK ENDED:	Hogs
Apr. 6	255,000
Mar. 30	286,000
1945	218,000
1944	520,000
1943	321,000

#### AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 6	166,000	219,000	144,000
Mar. 30	181,000	247,000	154,000
1945	188,000	172,000	133,000
1944	159,000	488,000	170,000
1943	167,000	268,000	197,000

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chi-  
cago for the week ended April  
6, 1946, were 10,088,000 lbs.;  
previous week 10,303,000 lbs.;  
same week last year 9,797,000  
lbs.; January 1 to date 113-  
102,000 lbs.; for the corre-  
sponding period a year  
earlier, 110,976,000 lbs.

Shipments of hides from  
Chicago for week ended April  
6, 1946, were 3,111,000 lbs.;  
previous week 3,551,000 lbs.;  
same week last year 5,557,000  
lbs.; January 1 to date 50-  
506,000 lbs.; compared with  
64,577,000 lbs. same time last  
year.



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 6, 1946, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 754 hogs and 882 shippers; Swift, 113 hogs and 980 shippers; Wilson, 1,752 hogs; Agar, 1,281 hogs; Shippers, 6,400 hogs; Others, 17,179 hogs.  
Total: 8,054 cattle; 2,504 calves; 27,488 hogs; 10,370 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	310	221	583	2,552
Cudahy	619	154	356	2,018
Swift	217	246	476	2,795
Wilson	161	278	479	2,036
Campbell	1,236	...	...	...
Korumb	...	...	...	...
Others	13,849	565	5,547	6,479
Total	16,980	1,464	7,441	15,880

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	3,611	3,725	11,108	...
Cudahy	1,958	2,720	3,994	...
Swift	2,857	2,161	10,793	...
Wilson	1,487	2,249	...	...
Independent	...	1,124	...	...
Others	...	8,257	...	...

Cattle and calves: Eagle, 100; Greater Omaha, 217; Hoffman, 75; Rothschild, 307; Roth, 340; So. Omaha, 1,427; Kingan, 587; Merchants, 57; American Pkg. Co., 26; American Stores, 106; Live Stock, 9.  
Total: 13,398 cattle and calves; 20,236 hogs and 24,895 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	100	753	3,624	1,632
Swift	287	873	2,863	1,439
Hunter	355	...	3,085	108
Krey	...	...	1,046	...
Hell	...	...	1,423	...
Laclede	...	...	1,824	...
Sieff	...	...	398	...
Others	1,911	375	2,815	720
Shippers	5,844	3,482	13,585	776
Total	8,497	5,483	30,663	4,075

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	739	174	3,181	15,074
Armour	641	258	2,645	4,948
Others	3,974	548	1,238	2,626
Total	5,354	980	7,064	22,648

Not including 3 cattle, 13 calves and 6,923 hogs bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	2,831	32	7,005	3,987
Armour	2,322	27	7,213	3,824
Swift	740	28	4,220	3,783
Others	1,038	...	...	...
Shippers	17,252	...	9,730	2,667
Total	25,236	87	28,168	14,261

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	206	286	2,141	5,544
Gargen-	...	...	...	...
heim	140	...	...	...
Dunn	...	...	...	...
Osterling	110	...	124	...
Dold	67	...	1,175	...
Sandover	13	...	243	...
Others	3,179	...	1,869	...
Total	3,705	286	5,552	5,544

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	310	268	819	775
Wilson	128	219	833	881
Others	207	5	983	...
Total	645	492	2,735	1,656

Not including 39 cattle, 4,400 hogs and 5,144 sheep bought direct.

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	106
Ideal	...	...	...	37
Kaba's	...	...	...	3,813
Lacey	...	...	...	406
Meyer	...	...	...	3
Schlichter	...	...	...	55
Schroth	...	...	...	111
National	...	...	...	4
Others	...	...	...	994
Shippers	...	...	...	712
Total	1,738	1,649	13,063	123

Not including 4,870 cattle and 8,736 hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	184	158	2,330	10,772
Swift	118	110	2,415	14,796
Blue	...	...	...	...
Bonnet	333	18	126	...
City	186	3	185	...
Rosenthal	128	11	142	423
Total	949	300	5,198	25,991

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	924	115	2,948	8,930
Swift	449	116	3,167	9,158
Cudahy	479	...	3,483	3,043
Others	3,862	173	1,687	2,550
Total	5,714	404	11,285	23,681

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	1,502	2,827	7,823	2,885
Cudahy	683	1,199	...	427
Rifkin	952	133	...	...
Superior	1,525	...	...	...
Swift	1,695	5,412	11,448	3,194
Others	5,680	2,019	...	...
Total	12,034	11,090	19,271	6,506

### TOTAL PACKER PURCHASES

	Week ended Apr. 6	Prev. week, 1945
Cattle	102,302	118,286
Hogs	178,164	190,350
Sheep	156,239	148,235

### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

#### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Apr. 5	1,384	325	9,303	3,528
Apr. 6	281	79	5,764	921
Apr. 8	13,722	817	9,103	7,540
Apr. 9	7,180	923	14,860	5,821
Apr. 10	11,529	660	10,108	3,824
Apr. 11	4,000	500	11,500	6,500

\*Wk. so far, 36,481 2,901 45,571 23,685  
Wk. ago, 35,602 3,123 43,003 25,310  
1945 ... 42,553 3,066 34,727 35,310  
1944 ... 38,986 2,851 100,006 20,481  
\*Including 837 cattle, 377 calves, 22,683 hogs and 2,312 sheep direct to packers.

#### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Apr. 5	1,825	55	883	2,109
Apr. 6	267	...	98	...
Apr. 8	9,023	189	1,035	2,771
Apr. 9	5,459	297	2,552	2,189
Apr. 10	7,931	189	1,341	240
Apr. 11	3,500	100	1,500	2,000

Wk. so far, 25,913 775 6,428 7,200  
Wk. ago, 24,515 911 5,428 5,501  
1945 ... 19,489 752 3,350 9,744  
1944 ... 12,864 865 3,699 5,571

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, April 11, 1946:

	Week ended Apr. 11	Prev. week, 1946
Packers' purch.	20,958	21,804
Shippers' purch.	6,906	7,027
Total	27,867	28,831

#### APRIL RECEIPTS

	1946	1945
Cattle	73,751	80,717
Calves	6,429	6,319
Hogs	101,640	78,313
Sheep	53,846	58,223

#### APRIL SHIPMENTS

	1946	1945
Cattle	52,520	35,843
Calves	12,837	7,955
Sheep	18,810	17,780

### CANADIAN SLAUGHTER

	Feb. 1946	Feb. 1945
Cattle	159,635	158,342
Calves	29,590	33,779
Hogs	477,592	756,446
Sheep	87,625	73,973

# FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE  
"Glorified" HAMS • BACON • LARD  
DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED  
4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

## THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY"  
HAMS AND BACON

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

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BOSTON 9—P. G. Gray Co., 148 State St.  
CLEVELAND 15—Fred L. Sternheim, 801 Carlton Bldg.  
NEW YORK 14—Herbert Ohl, 441 W. 13th St.  
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

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DEHYDRATING EQUIPMENT  
A. K. ROBINS & CO. INC. BALTIMORE, MD.  
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PORK PRODUCTS—SINCE 1876  
The H. H. MEYER PACKING CO.  
Cincinnati, Ohio

## HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS  
BEEF • VEAL • PORK • LAMB  
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce  
Boston, Mass.

F. C. Rogers Co.  
Philadelphia, Pa.



A. L. Thomas  
Washington, D. C.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

### WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending April 6, 1946....	4,867	1,066	711
	Week previous .....	3,722	1,575	765
	Same week year ago.....	5,422	1,800	1,352
COWS, carcass	Week ending April 6, 1946....	1,860	1,744	387
	Week previous .....	2,122	1,729	467
	Same week year ago.....	1,777	578	702
BULLS, carcass	Week ending April 6, 1946....	165	19	50
	Week previous .....	175	16	34
	Same week year ago.....	263	19	54
VEAL, carcass	Week ending April 6, 1946....	10,133	635	856
	Week previous .....	14,252	775	863
	Same week year ago.....	12,281	1,069	1,062
LAMB, carcass	Week ending April 6, 1946....	32,494	9,171	12,609
	Week previous .....	40,659	9,170	15,629
	Same week year ago.....	25,109	9,158	12,321
MUTTON, carcass	Week ending April 6, 1946....	1,539	269	1,067
	Week previous .....	2,476	229	254
	Same week year ago.....	1,842	816	863
PORK CUTS, lbs.	Week ending April 6, 1946....	806,092	358,424	82,525
	Week previous .....	978,641	474,889	69,375
	Same week year ago.....	790,763	350,250	37,457
BEEF CUTS, lbs.	Week ending April 6, 1946....	280,308	...	...
	Week previous .....	821,568	...	...
	Same week year ago.....	369,742	...	...

### LOCAL SLAUGHTERS

CATTLE, head	Week ending April 6, 1946....	12,816	3,738
	Week previous .....	11,067	3,392
	Same week year ago.....	10,637	2,025
CALVES, head	Week ending April 6, 1946....	8,329	2,433
	Week previous .....	7,743	2,395
	Same week year ago.....	5,793	2,335
HOGS, head	Week ending April 6, 1946....	40,217	10,971
	Week previous .....	40,492	8,731
	Same week year ago.....	34,115	9,563
SHEEP, head	Week ending April 6, 1946....	49,018	2,155
	Week previous .....	56,322	3,153
	Same week year ago.....	38,580	2,228

Country dressed product at New York totaled 10,664 veal, 25 hogs and 130 lambs. Previous week 11,531 veal, 6 hogs and 113 lambs in addition to that shown above.

## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter at 32 centers continued to decline during the week ended April 6 and all totals were under those of a week earlier. Cattle and calf kill is now running sharply under a year earlier, but the hog and lamb kill is still maintaining a fair margin over totals of a year ago.

	Cattle	Calves	Hogs	Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	12,816	8,392	40,035	49,018
Baltimore, Philadelphia .....	4,557	532	20,916	2,674
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	9,863	3,031	42,076	4,917
Chicago, Elburn .....	12,192	5,275	59,390	28,467
St. Paul-Wis. Group <sup>1</sup> .....	15,737	35,086	71,443	11,794
St. Louis Area <sup>2</sup> .....	3,344	4,355	60,333	7,040
Sioux City .....	7,943	168	27,950	10,667
Omaha .....	12,693	556	39,179	27,361
Kansas City .....	8,858	2,632	25,285	16,370
Iowa & So. Minn. <sup>3</sup> .....	7,528	3,982	129,501	37,436
SOUTHEAST <sup>4</sup>				
.....	1,803	1,437	18,057	1
SOUTH CENTRAL WEST <sup>5</sup>				
.....	3,690	1,601	44,520	59,446
ROCKY MOUNTAIN <sup>6</sup>				
.....	6,445	265	12,303	16,362
PACIFIC <sup>7</sup>				
Total .....	18,493	2,079	27,671	54,894
Total .....	125,962	69,591	619,159	331,396
Total last week .....	137,382	72,095	643,149	335,690
Total last year .....	182,184	78,184	506,955	294,067

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended April 5.....	569	104	8,776
Last week .....	555	241	8,885
Last year .....	808	195	8,023

## SELL Surplus Equipment

The classified columns of *The National Provisioner* offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. *The National Provisioner* classified columns will find a buyer for them.

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THE NATIONAL PROVISIONER 467 South Dearborn St. Chicago 5, Ill.

### SEE PAGE 45 OPPOSITE FOR ADDITIONAL "CLASSIFIEDS"

#### Plants Wanted

WANTED: Small to medium provision manufacturing facilities in New York City. Interested to purchase with or without present management remaining or take part interest. B.A.I. inspection preferred. W-57, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Small packing or slaughtering plant. All or part interest. Reply confidential. Private party. W-85, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Equipment Wanted

#### IMMEDIATELY REQUIRED

in perfect running order:  
1—1000 lb. vacuum mixer  
2—300 lb. stuffers  
1—25 H.P. grinder

W-98, THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago 5, Ill.

#### Plants for Sale

FOR SALE: Well established packing plant and 20 ton ice plant (4 compressors, large size). 4 Calders sharp freezers. Capacity 300 cattle, 500 hogs or more. Sausage kitchen, large boiler, Albright-Nell dry rendering plant. Boss hog hoist, Albright-Nell hog scraping machine and all modern killing floor equipment. Concrete pens, stock scale, 22 acres of land, brick buildings on highway. This plant cost owner \$140,000. Will sell the same for \$90,000, one half cash. Owner wishes to retire. Terms can be arranged. Write FS-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Well established rendering plant, fireproof buildings, eighty-two acres of land, good office building. Plant is fully equipped, and located 77 miles north of Milwaukee, Wisconsin. FS-76, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Practically new packing plant in Rocky Mountain area. W.F.I. Capacity 500 hogs and 300 cattle weekly. Price \$125,000.00. FS-94, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Equipment for Sale

#### Sausage Machinery for Sale

200 lbs. Randall Air Stuffer, with compressor. 400 lbs. Randall Air Stuffer, without compressor. 66 B.S. meat grinder, chain drive, without motor, used, in good condition, reasonable. Rebuilt 25" Buffalo Silent Cutter, 100 lbs. capacity, 4 knives, pulley drive.

FS-91, THE NATIONAL PROVISIONER  
740 Lexington Ave., New York 22, N. Y.

#### War Surplus!! War Surplus!!

PROTECTIVE APRONS: Rubberized, brand new, made to top government specifications, and built to last. Fully protects collar to ankle length, full sleeves with fitted elastic wrist bands. Ideal for meat plant, where full protection is desired. Priced for CLEARANCE at 4 for \$10.00. Quantity discount on request. Write NOW to:

Belmont Sales, Surplus  
1 North LaSalle St., Chicago, Ill.

# CLASSIFIED ADVERTISEMENTS

SEE ALSO BOTTOM OF PAGE 44

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## Position Wanted

### REDUCE LABOR COSTS!

Fully experienced industrial engineer—reduce labor costs through production standards—modern methods—improved layout—standard costs—production and yield controls—piece work—bonus incentive plan. W-99, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE FOREMAN:** Practical, all-around man, age 39, lifetime experience, now employed. Standard items, leaves and sales promotion items. Connection with aggressive concern desired. Write Box W-41, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**POSITION WANTED:** Twenty three years' experience as buyer and seller of all rail stock. Also cutting, boxing and fabricating. Good references. Available for any territory. Married. Write Box W-39, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

### FOOD RESEARCH EXECUTIVE FOR PRODUCT DEVELOPMENT

Must have Ph.D. in food chemistry or bacteriology. Experience must include knowledge of commercial food preparation. Should be capable of assuming full responsibility for the development of new postwar products and other food research for a large midwestern food processor and packer. Fine future opportunities.

Age to 45. Salary open to \$10,000. Charge for our services is paid by the employer. Confidential treatment. Please send resume and photo to

### PERSONNEL CONSULTANTS (Matching Men and Jobs)

8 S. Michigan Ave., Chicago 3, Illinois  
Phone ANDOVER 3129

### Eastern Packing Plant Wants

A foreman, capable of taking charge of beef dressing department, experienced in killing cattle, calves and sheep. Must be familiar with operations under B.A.I. inspection and have ability to successfully handle help. Give details of past experience, age, references, and salary requirements. Permanent position for right man. W-52, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PRODUCTION SUPERINTENDENT:** Wanted by large independent sausage manufacturer in midwest. Will have charge of sausage and smoked meat production. Give age and details of past experience and salary expected. Write Box W-383, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plant located in the Pittsburgh district. Write full details. W-43, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE MAKER-foreman.** Must be experienced to handle sausage department making quality products. Old established packing concern located in central New York. W-89, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Working sausage foreman. Complete charge of sausage and smoked meat production. Must be experienced. Good salary. Iowa. W-90, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Distributor of dog food for Illinois and adjoining territory. Replies confidential. W-95, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

**WANTED:** Eastern coast—an experienced working sausage foreman. One who can handle help and take responsibility for getting things done right. A real opportunity with good future for a capable man. Give details, past experience, age, salary desired. Replies confidential. W-101, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

College graduate with complete knowledge of packinghouse accounting and production costs. Position offers opportunity to become assistant to the general manager. Give age and details of past experience and salary expected. W-96, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Fully experienced man to become assistant export manager. Must be extremely aggressive and good correspondent. Write full details. W-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Miscellaneous

### NOTICE

Due to the death of one of the partners, we are offering a new, modern meat-packing and processing plant, which is not only a nice plant to own, but an excellent investment.

Our plant was completely destroyed by fire in 1943. Rebuilt in 1944, with new, modern equipment, including: 8" Cork-lined coolers, two 7½ x 7½ Frick Compressors, two 3800-foot York Cooling Units, two killing beds, 65 hog-per-hour dehairer, complete sausage room equipment. Plant capacity 75 cattle per day.

The plant was built for B.A.I. inspection, leased and operated in 1945 under Government Limited Inspection, at a rental of \$24,750.00.

We are offering the plant, feeding pens for 2000 cattle, and 22 acres of ground for \$100,000.00.

If you could be interested in this plant, please contact:

A. B. CAMPBELL

515 East Culver

Phoenix, Arizona Phone 42232

### Dressed Hogs, Calves and Beef

will be supplied by  
CORN BELT SLAUGHTERER  
to small and medium jobbers and  
sausage manufacturers on contract basis.

Address

W-100, THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago 5, Ill.

Long established food products concern desires taking on additional lines, through part interest or purchase, with present management remaining. Principals only. Reply, stating details. W-61, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

## Equipment Wanted and for Sale

### MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4"x12" mechanical cooker; 1 #41 meat grinder; 1-227 Buffalo silent cutter; 1-Cressy #35 and 1-Victor #33 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

FOR SALE: Three (3) 1100 ton French presses complete with steam pumps, recording gauges, air control, valves. Used less than one year. Now available. W-18, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED TO BUY: New or used gallon glass jars 89 or 129 millimeter opening, any quantity, for cash. Oneida Packing Co., Inc., 707 South St., Utica 3, N. Y.

Undisplayed, set solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words \$2.00, additional words 10c each. Count address or box number as four words. Headlines 75c extra. Using advertisements 75c per line. Displayed \$7.50 per inch. 10% discount for 3 or more insertions.

## Equipment for Sale

### WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. include below some of their current machinery and equipment offerings, available for prompt shipment unless otherwise stated, at prices quoted FOB shipping points, subject to prior sale:

- 1-AMMONIA COMPRESSOR, 6½x6½ York Y-15 #23399, recently rebuilt, excellent condition; belt driven; no motor \$ 550.00
- 1-AMMONIA COMPRESSOR, 3x3 Frick, two-ton, with coils, fittings, 5 HP motor; not crated \$ 315.00
- 1-AMMONIA COMPRESSOR, 3-ton Phoenix; little used \$ 375.00
- 1-ICE MAKING TANK, 10'9"x6'7"x37", with coils, 34 cans \$ 300.00
- 1-FLAKE ICE, York FRI-10, 2 HP \$ 900.00
- 2-COOKERS, dry rendering, 5x3, all-welded, NEW; with 10 HP gearhead motors; 90-day delivery; Each \$ 2750.00
- 1-COOKER, 4x7; used only 2 years; with 5 HP motor, gear reducer, steam trap and condenser \$ 1350.00
- 1-EXPELLER, Anderson #1, recently rebuilt, no motor. Last used by renderer. Has long tempering unit \$ 1250.00
- 1-MAGNETIC SEPARATOR, Dings, Type 12 \$ 65.00
- 1-HOG, Mitts & Merrill 15 C.R.C., with motor \$ 950.00
- 1-VIBRATING SCREEN, Jeffrey, electric \$ 450.00
- 1-CRACKLING PAN, with coils in bottom, 22x35x96 \$ 115.00
- 900-DRUMS, suitable for tallow, each \$ .65
- 2-RENDERING TANKS, 5x9, with 12" gate valves, 1 with manhole cover, 1 without for cracklings or feed; Dupps, 24" rotor, with motor \$ 465.00
- 1-LARD GRAYATOR \$ 180.00
- 1-KETTLE, Steam Jacketed, 250-gal., hot-dipped galvanized; inside jacket bulged \$ 80.00
- 1-KETTLE, Steam Jacketed, 31½x26 \$ 150.00
- 1-KETTLE, Steam Jacketed, 150-gal., high-pressure, stay-bolted, with agitator, pulley-driven \$ 275.00
- 1-LARD AGITATOR, 1200# cap., water jacket, belt-driven \$ 100.00
- 1-HOG SCALDING VAT, 6'x8'x3', ¾" metal, with valves & hand throatout \$ 75.00
- 1-AIR COMPRESSOR, Curtis, 3½x3½, water cooled, duplex complete unit with 5 HP motor, mounted on tank \$ 175.00
- 1-SILENT CUTTER, #90 Boss, Self-emptying, 600# cap., 40 HP motor \$ 1700.00
- 1-SILENT CUTTER, #50 Buffalo, self-emptying, with 30 HP motor \$ 1500.00
- 1-SILENT CUTTER, #32B Buffalo, with 10 HP motor \$ 350.00
- 1-GRINDER, #106 Enterprise, direct-driven, with 15 HP motor \$ 700.00
- 1-MIXER, VACUUM, Buffalo 1800# cap., rebuilt, practically new, 15 HP motor \$ 750.00
- 1-MIXER, Reed, 400# cap., double-arm, 3 HP motor \$ 300.00
- 1-MEASURING DEVICE for Sausage Stuffer; capacity up to 32 \$ 250.00
- 1-SMOKETIC WASHER, large size, without motor \$ 70.00
- 1-BACON REENDER, Anco, motor-driven \$ 600.00
- 1-HEAD CHEESE CUTTER, belt-driven \$ 90.00
- 1-REPORT VERTICAL, 30x72, 3 baskets \$ 100.00
- 1-BOX NAILER, Morgan 8-track \$ 350.00
- 900-HOG TROLLEYS, 4½" wheel; reinforced \$ 55.00
- 1-MEAT STRINGER, hand-operated \$ 165.00
- 1-BAKE OVEN, Bruce McDonald, 64-loaf cap., practically new; with motor, size 16, 6 to 14" cans; with vacuum pumps; each \$ 600.00
- 1-TRACK SCALE, Toledo, dial-type, style 11210, with 2 tare beams \$ 250.00

Please contact us immediately by telephone, wire or mail if you are interested in any of the above, or in any other equipment. We also solicit your own offerings of surplus and idle equipment, as we have buyers in the market for most types of packing house equipment.

### BARLIANT AND COMPANY

Brokers—Sales Agents

1740 Greenleaf—Sheldrake 3313  
Chicago 26, Illinois.

Specialists in USED, REBUILT and NEW PACKING HOUSE MACHINERY, EQUIPMENT and SUPPLIES.



# Meat and Gravy

The appeal which THE NATIONAL PROVISIONER holds for the astute natives of Lagos, Nigeria, is little short of astounding. Since publishing a letter sent to John Dooley of Armour and Company by M. A. Amao, a resident of Lagos, we have received several more from other packers and suppliers signed by some of Amao's fellow citizens. All mention the Provisioner in the most affectionate terms. The items which each writer asks to have sent him in exchange for native articles of undefined character vary somewhat, but all include a behest for fountain pens . . . Frank A. Hunter, Jr., president, Hunter Packing Co., East St. Louis, Ill., forwards a missive he received from S. A. O. Edeleke who writes: "Now, as my dear precious friendly, I want you to post fountain pens, sardines and picture cards to me and for you to ask what you need from me. If we can do these great things for ourselves, our friendship will be like that of David and Jonathon. Compliments from you on your nice reply. P.S. I want you to send a portrait of yourself." . . . Please keep this quiet, but our vice president, Les Norton, has bundled off a few tokens to Amao in Lagos and now sits in suspense awaiting a return gift. When and if it is received, we shall rush the news into print. Meanwhile, if any more of our readers have been favored with epistles from Lagos, please let us know.



Joseph F. Sands, one of the last masters of a vanishing craft . . . shoeing oxen . . . died recently at the age of 80 years, at his home in West Buxton, Me. The Irish-born blacksmith has shod more than 5,000 of the patient but contrary beasts in a 200-year-old ox-sling in his brick smithy on the bank of the Saco river. The sling is a frame of massive, hand-hewn oak timbers supporting a hand-made windlass. With the windlass Sands hoisted each ox off its feet in a broad, leather cradle, fastened each hoof to a post, dropped a neck bar that prevented free play of the horns and went to work, protected from any kicking or goring the animal might be inclined to do.



Sir Robert Gower, chairman of the Royal Society for the prevention of cruelty to animals, has appealed in behalf of 4,000 animals—goats, pigs and guinea pigs—to be used by the U. S. Navy in the forthcoming atomic bomb tests in the Pacific. He declared that his society has urged the American Humane Association to do everything possible to persuade the responsible authorities to reconsider their plans.



First Lady, Texas grown shorthorn heifer owned by J. W. Crockett, has been named as the third highest butterfat producer of official test in North America for October, 1945. Crockett began experimenting with Shorthorn breeding in 1940. His heifer First Lady also won the championship for the two-year-old class last year in the Texas state show at Clinton.



A tipsy pig, so plastered by whisky mash he could barely stand, managed to guide deputy sheriffs to his owner's still near Tulsa, Okla., the other day. The officers noticed the pig while on a raid, and in 15 minutes he led them to his pen, where mash dregs were piled. A 50-gallon still was found in an adjoining building.

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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